

THE NATIONAL

OCTOBER 28, 1958

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# Provisioner

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Insist on color uniformity—banish "smoke-stick" white blemishes, in your franks and wieners—by using Wienie-Pak O.T./R.T., as have hundreds of other packers with greater customer satisfaction than ever. Our new improved method of pre-coloring Wienie-Pak Casings guarantees you true-color uniformity, fewer "seconds," greater convenience and production savings week in and week out. For amazing comparison tests in your own plant, ask us for a demonstration which we will be happy to provide—no obligation of course. Remember—for controlled color, for controlled stretch, use Wienie-Pak O.T./R.T., the casing that was designed for linking machines.

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# THE NATIONAL *Provisioner*

VOLUME 123 OCTOBER 28, 1950 NUMBER 18

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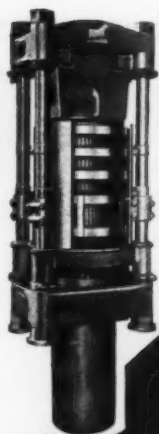
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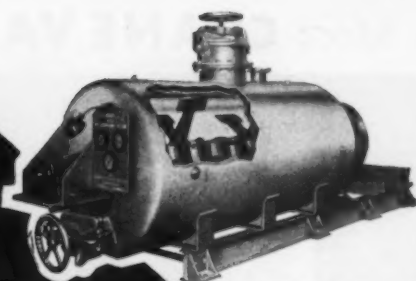
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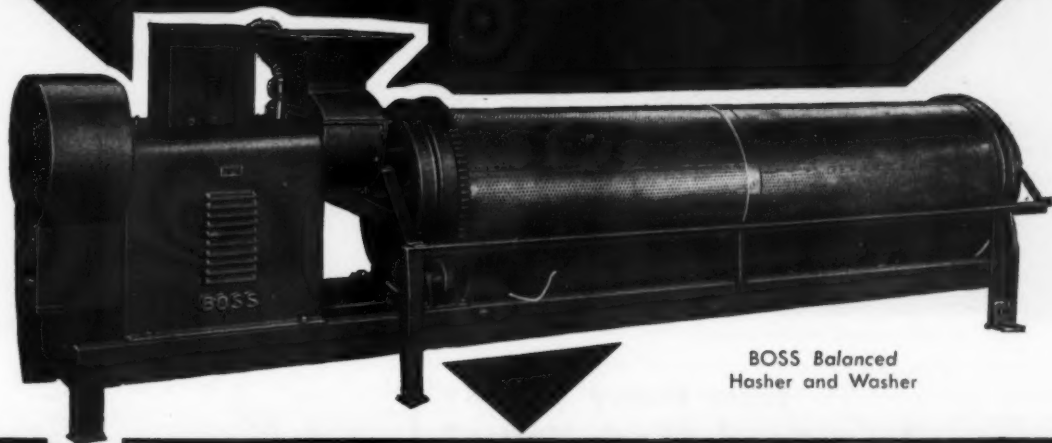
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Crackling Press.



BOSS Balanced  
Cooker.

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WHEN A RENDERER ACHIEVES ALL THREE  
...THE SITUATION IS WELL IN HAND!



BOSS Balanced  
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But you defeat your own efforts if you fail to hash and wash offal before sending it to the cooker; for unhashed offal adds to cooking time and reduces recovery, and unwashed offal adds color to your product.

The BOSS combination Hasher and Washer, shown here, will add to your production, your recovery and the quality of your product by delivering material to your cooker clean and in proper size for most efficient cooking. It is entirely self contained, completely wired and ready for connection to your power line. Motor, wiring and drives are protected

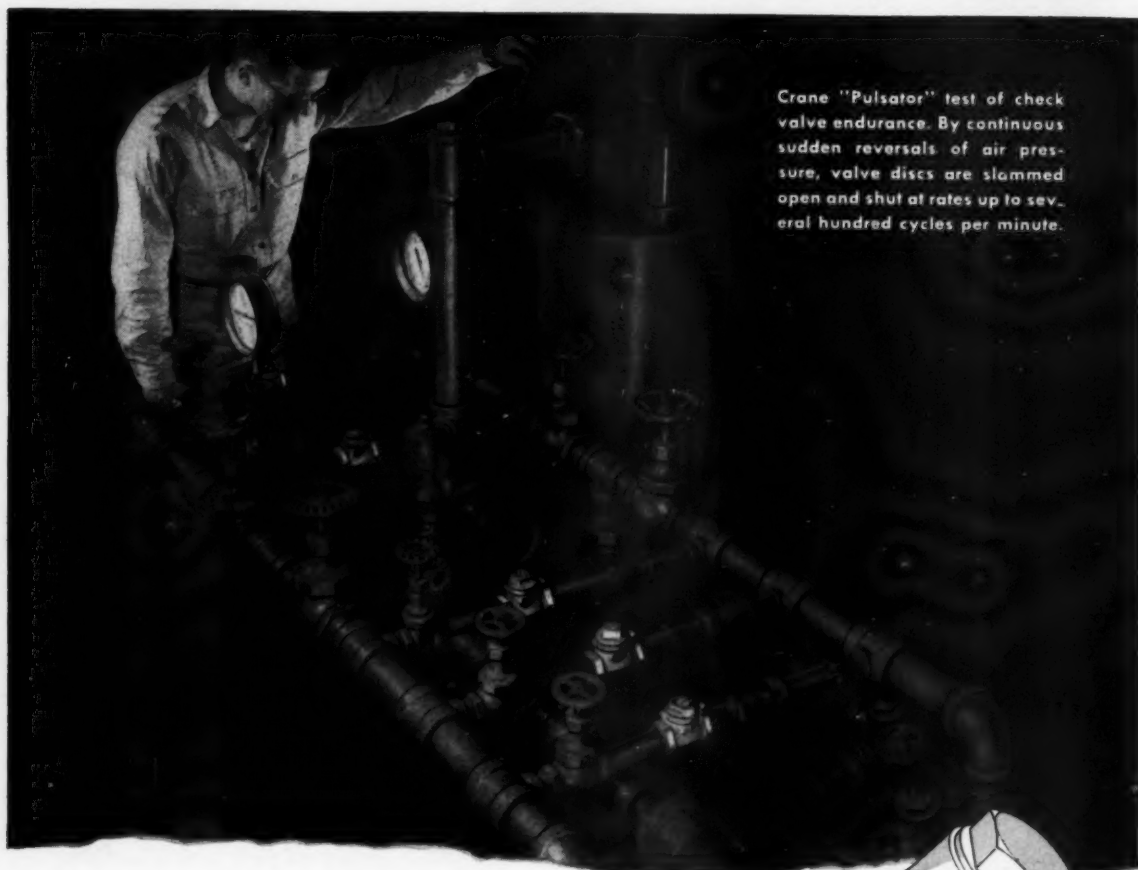
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This new regrinding Brass Swing Check design typifies Crane's continuing product development for better valve performance, lower piping maintenance costs. For increased flow capacity . . . for fast, positive closure on backflow . . . for easier servicing without removing valve from line . . . get a demonstration of these 200 and 300-Pound Y-Pattern Check Valves. Phone your Crane Representative, or ask for literature.

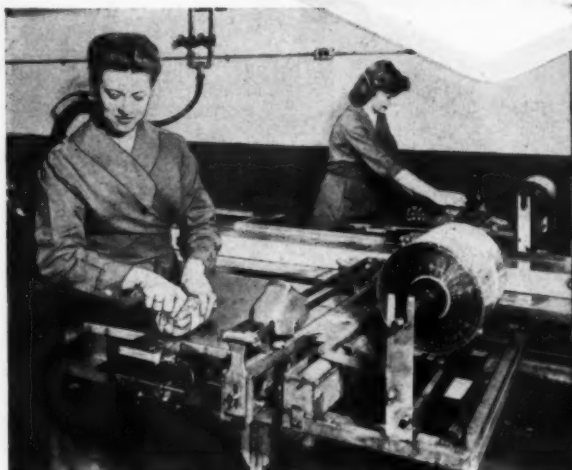
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*Pliofilm is sealed by lightly passing seam over electrically heated special roller.*



*The tough, high-tensile Pliofilm takes a pigtail twist without tearing.*

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**FM-1 Pliofilm** gives greater moisture diffusion. This means less "sweating"—and reduces the possibility of mold growth and sliming.

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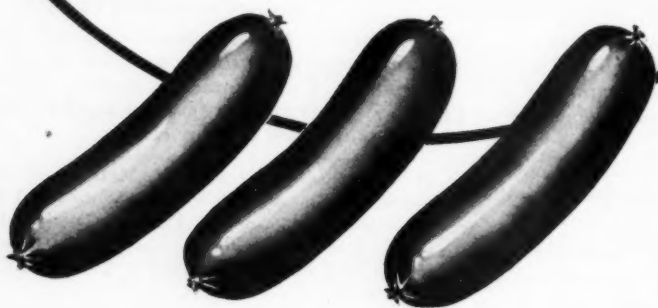


Pliofilm, a  
rubber hydrochloride  
—T.M. The Goodyear Tire &  
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ARE...  
**DOUBLE  
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Cudahy's many branches can quickly fill your orders for any of their 79 different sizes of beef, pork, or sheep casings. Talk to one of our Casings Sales Experts—or write today!

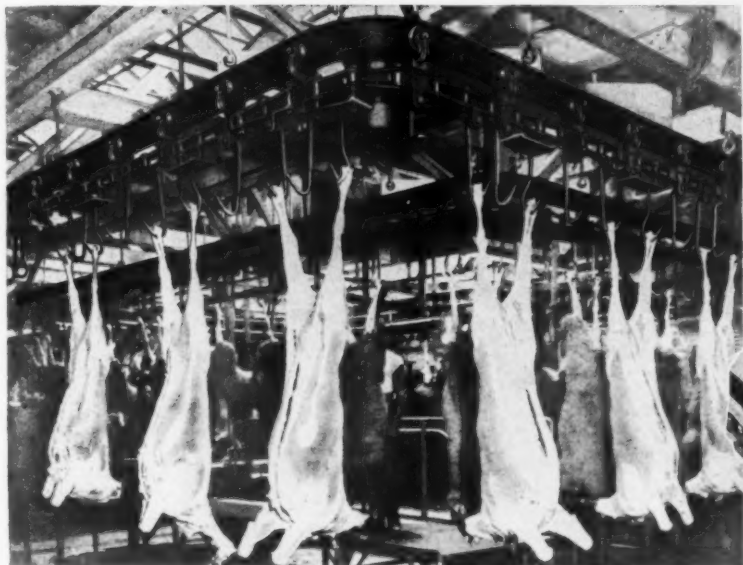
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PORK CASINGS  
PRODUCERS AND IMPORTERS OF SHEEP CASINGS



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Carcasses are passed through numerous operations from the hoist through sticking and bleeding, hiding, heading, eviscerating and all dressing operations by Link-Belt Overhead Conveyors.

...with  
**LINK-BELT**  
Overhead  
Trolley  
Conveyors

The Link-Belt Overhead Trolley Conveyor is the efficient way . . . the dependable way to handle carcasses through every intermediate phase from kill to cooler. Overhead conveyors are also applied in carrying meat through processing stages and for the automatic handling and cleaning of trolleys and gambrel sticks.

Special Link-Belt engineering features are a result of over 50 years of working with the packing industry. "Know-how" shows up, for example, when the carcass is positioned by the conveyor so the cutter can work deftly and fast without cutting away too much meat or fat . . . without injuring hides, etc., resulting in remarkable savings. Forged steel brackets are another design feature that adds years of trouble-free service to a conveyor system.

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Frozen meat in cages is carried through the thawing chamber on this Link-Belt Overhead Conveyor, reducing thawing time from 24 hours to 45 minutes!

Look to Link-Belt for advanced engineering design, for quality, dependability and durability. Why not investigate Link-Belt Overhead Trolley Conveyors today. Send for Book No. 2268.

**LINK-BELT**  
OVERHEAD TROLLEY CONVEYORS



12.041

# Globe's Revolutionary New Bacon Curing Machine

Another  
Globe  
First  
for  
1950



## The INJECT-O-CURE

### HOW IT HELPS YOU

- I. **CURING PERIOD 24 TO 48 HOURS**
  - a. means no large product inventory held in cure, which
  - b. insures a liquid inventory at all times to meet fluctuating market conditions.
- II. **YIELDS INCREASED 4 TO 5%**—apply this to your present production at present market prices—you will realize the amazing returns in increased profits the Inject-O-Cure will bring.
- III. **LABOR SAVINGS UP TO 25%**—by actual test—only 2 operators are required to cure 200,000 pounds of bacon per 40 hour week.
- IV. **SPACE SAVING**—no longer necessary to tie up valuable space for inventory or equipment storage.
- V. **EQUIPMENT SAVING**—eliminate bacon curing boxes, salting tables, closing presses, and all other incidental equipment now used in your present method.

### HOW IT IMPROVES THE PRODUCT

- I. **CONTROLLED CURE POSSIBLE AT LAST.** The Inject-O-Cure, using a cure in liquid form, now makes it possible to formulate the cure to your own recipe—including the very important sugar content you select. Do not confuse the Inject-O-Cure method with sweet pickle cure. It is a controlled sugar cure process with never a variation.
- II. **UNIFORM CURE**—the 101 injecting needles perforate the entire area and create an overlapping pattern for a complete uniform spread of cure in the tissues to prevent rancidity in isolated uncured areas.
- III. **IMPROVED FLAVOR**—a controlled, uniform cure, NOW possible with the Inject-O-Cure, means uniform flavor control for greater consumer acceptance.

Bellies are placed on stainless steel conveyor which carries them to proper position below the injecting needles. An elevator automatically raises belly against the 101 stainless steel perforating needles to the full depth of the belly. At this point, the cure is injected through 4 openings in each of the 101 needles which are attached to individual stainless steel pumps, automatically actuated by master air cylinder located above unit. Upon completion of injecting cycle, the belly is automatically stripped from the needles, lowered, and moved forward by the conveyor.

The Inject-O-Cure, a compact, fully automatic, high precision machine, has been fully tested. Three machines have been operating under actual plant conditions for 18 months. Write Globe today for full specifications and operating information.



The **GLOBE** Company

4000 SO. PRINCETON AVE.  
CHICAGO 9, ILLINOIS

### **Renderers Association Convention**

The two-day seventeenth annual convention of the National Renderers Association will be held at the Bismarck hotel in Chicago on Monday and Tuesday, December 11 and 12. The annual meeting of the board of directors will be held on the morning of December 11 and R. E. Walters, president, will open the convention that afternoon with his report. He will be followed by Dr. John Lee Coulter, consulting economist, who will discuss the domestic and international fats and oils outlook. The banquet at 7 p.m. on Monday will be preceded by a cocktail party and reception.

F. B. Wise, secretary-treasurer, will report to the membership on the morning of December 12, and will be followed by E. E. Kurzynski, vice president of the association. Dr. O. H. M. Wilder of the American Meat Institute Foundation will report on the meat scrap and tankage research project which is being supported in part by members of the renderers association. Following a luncheon, John W. McCutcheon, industrial fats and oils consultant, will speak. McCutcheon is studying for the U. S. Department of Agriculture the existing and potential markets for fats and oils and also surveying research in the field of animal fats to make recommendations regarding the direction of future research.

### **MID Rules on Barbecue Product**

Rules governing the preparation and labeling of pork and/or beef with barbecue sauce have been revised in Meat Inspection Division Memorandum 150 (Revised), which becomes effective November 15. Under the latest memorandum, products labeled "pork with barbecue sauce" and "beef with barbecue sauce" must contain not less than 50 per cent meat computed on the weight of the cooked and trimmed meat. The weight of the cooked meat used in this calculation must not exceed 70 per cent of the uncooked weight of the meat. If uncooked meat is used in formulating the products, they must contain at least 72 per cent meat computed on the weight of the fresh uncooked meat. When cereal, vegetable flour, dried skim milk or similar substances are used in preparing the products, such fact must be prominently reflected as a part of the name of the product.

### **Information on NPA Readily Available**

The 42 field offices of the Commerce Department are now equipped to answer inquiries from businessmen on all phases of the National Production Authority program, Secretary of Commerce Sawyer has announced. The step had been taken, he explained, so that producers could find help close at hand and unnecessary trips to Washington could be avoided. He said that should problems arise beyond the scope of the field offices, the directors of those offices can get answers quickly from Washington.

### **In-Transit Permit for Westbound Meat**

New transit arrangements permitting stopping in transit for storage of transcontinental carload shipments of fresh meats and packinghouse products at Everett, Wash., when such shipments originate in western-defined territories for stations in Oregon and Washington, on the Great Northern, Northern Pacific and Chicago, Milwaukee, St. Paul and Pacific railroads, went into effect October 17. The new transit privileges had been delayed ten days pending action by the Commission on a petition requesting suspension of the new permit.

### **Wholesale Food Index Up**

After a five-week respite wholesale food prices climbed 2c in the last week to \$6.50 on the Dun & Bradstreet index for October 24. The gain followed two weeks in which the index held unchanged at \$6.48, the lowest price since July 18. The price a year ago was \$5.72, and the 1950 high was \$6.69, registered on August 29.

38th

# SAFETY CONGRESS REVIEW

## Meat, Men and SAFETY

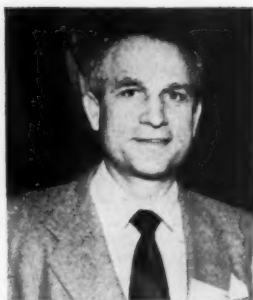
**M**EAT packing management is responsible for both men and meat.

Failure to assume either responsibility will cost money. The loss with meat is fairly obvious, while with men it is not easily seen. For example, the cost of a lost time accident goes beyond the immediate compensation payment.

The dressing gang from which the injured worker came might be short handed by his absence to the point that some of the offal normally salvaged as casing might be tanked. Or, if he were a splitter, a high percentage of miscut loins in the daily kill might result from the efforts of an inexperienced replacement.

How management can best discharge its "meat and men" responsibility through safety measures for the benefit of packers and employees was the dominant chord sounded throughout the sessions of the meat packers' section meeting of the National Safety Congress held in Chicago's Stevens Hotel October 16 through 18.

The place of the new light weight safety helmet, the elimination of hot water hazards, the effect of recent com-



**JOHN N. RUSSO**, newly elected general chairman, Meat Packing, Tanning and Leather Products Section, the National Safety Council, and safety director, Allied Kid Co., Wilmington, Del.

pensation board rulings on the employer's liability and the position of the plant doctor in the scheme of employee welfare were but some of the highlights of this year's Congress. Also featured was an "off-the-beaten-path" tour

through Swift & Company's Chicago plant followed by an informal discussion by Swift's top management of safety techniques which have reduced that plant's accident frequency rate from 35 to 5 in three years.

One of the most thought-provoking talks at the Congress was that of Frank R. Perregrine, a Chicago attorney who has specialized in industrial compensation cases for 30 years. Industrial compensation awards are more and more frequently being substituted for general accident and life insurance, he said. While his work has been confined to Illinois compensation laws, Perregrine said that the pattern of interpretative decisions made by Illinois courts is similar to that for the entire country.

Through the loose interpretation of the causatives of accidental illness or injury, the employer's liability has greatly increased. The three main factors giving rise to this liability are infectious and contagious diseases, mere bodily motion, and heart and coronary attacks. Perregrine illustrated the loose rulings placed on each of these factors by citing recent decisions handed down by the Illinois Supreme Court.

In the General Construction Co. case, a number of workers became ill with typhoid fever from drinking water which was brought to them from a



### PLANNING SAFETY FOR '51

1. Speakers on the medical panel were Dr. J. C. Troxel, medical director, Chicago plant, Swift & Company, Dr. Tracey E. Barber, medical director, Geo. A. Hormel & Co., Austin, Minn., and Dr. K. F. Kapov, medical director, Armour and Company, Chicago.
2. Corn Belt packers represented were John E. Thurman, safety director, Oscar Mayer & Co., Madison, Wis.; Martin Cernetich, safety director, John Morrell & Co., Ottumwa, Ia., and Joseph Pochop, safety director, Sioux Falls plant, John Morrell & Co.
3. Looking over the Congress program are William N. Davis, staff representative, National Safety Council; Mike Chomicki, safety and fire protection chief, Hunter Packing Co., East St. Louis, Ill., and R. A. Harschnek, safety director, Swift & Company.
4. Pleased with a poster sketch are A. N. Pearson, engineering department, Swift & Company, Chicago; W. F. Massy, safety supervisor, Plankinton Packing Co., Milwaukee, and E. S. Nicol, vice president, P. Brennan Co., Chicago, newly elected member of the meat packing section's poster committee.





#### THEY HAD THE ANSWERS

LEFT: Discussion leaders of the "What Is Your Problem" panel were E. F. Peters, safety supervisor, Swift & Company, S. St. Paul; J. C. Williams, assistant superintendent, Chicago plant, Wilson & Co.; F. A. Crabb, general superintendent, Fort Dodge division, Tobin Packing Co., and A. L. Schmuhl, safety director, Wilson & Co. RIGHT: Howard Rebolz, safety director, Rath Packing Co., Waterloo; Clement P. Eckrich, president, Peter Eckrich & Sons, Inc., Kalamazoo, Mich.; Alex Spink, master mechanic, Kingan & Co., Indianapolis, and Ray C. Gillette, personnel director, Rath Packing Co.

municipal water source by a water boy. The court found the employer liable for industrial compensation.

In the Perkins Products case the company was found liable for lost time caused by mere bodily motion. Perregrine pointed out that in the past, injuries resulting from such non-productive acts as stooping, lifting a leg or raising an arm were held to be non-compensative even though they took place on the job. In this case, in which a worker suffered an injury while lifting his arm in a non-productive motion, the employer was held liable for compensation resulting from the lost time in restoring the arm to normal locomotion.

If a workman's existing physical structure gives way while he is at work, his death arises from his work and the employer is liable for compensation, according to a recent court ruling in the Town of Cicero case. A fire chief who had been in office for five years responded to an alarm. While fighting the fire he suffered a fatal heart attack. According to Perregrine, the Court's ruling was sufficiently broad to cover any employee including the healthy and the weak, the foolish and the wise.

In the audience discussion that followed as to how liability could be modified, a three-fold solution was advanced. First, the Court might modify its position by inserting such clauses as "unusual strain or stress" while performing the work, thus introducing an element of greater than normal effort. Second, the law might be modified by statutory provisions such as now are in effect in the case of prior sustained hernia and total blindness, in which cases the employer is not liable.

It was pointed out, however, that the probability of such legislation is remote as the pressure by organized groups tends to increase rather than limit employer liability. Third, it might be solved by some downward adjustment in wage scales to compensate for the additional liability risk the employer undertakes when hiring people with any type of physical handicaps.

FROM the legal aspects of liability the discussion shifted to plant accident prevention. J. C. Williams, assistant superintendent, Chicago plant, Wilson & Co., and F. A. Crabb, general superintendent, Fort Dodge Division, Tobin Packing Co., Fort Dodge, Ia., spoke on meat plant safety.

The new light weight skull-type helmet overcomes much of worker prejudice toward wearing safety headgear, Williams said, as he began his remarks on pork dressing. These fiber glass hel-

metts weigh eight ounces, are attractive and easy to keep clean. Shacklers and others who are exposed to potential falling hogs now wear these helmets in Wilson's hog dressing department. Shin guards are likewise worn by the shacklers to protect them from kicks and trappings by the penned hogs.

What to do to relieve the heat in the resin pulling operation? Wilson & Co. found that the best solution is to provide a means in which the gloves of the pullers can be dipped in cold water. Admittedly this is no problem for the older employees, but becomes a problem in gang build-ups when workers with heat sensitive hands may be placed on this job.

For the various power driven machines such as the shoulder saw, the company has installed switches which permit instant stopping of conveyor and machine, should an accident appear imminent. These stops are also provided at the cut down and loin pulling stations and the fleshing machine stations.

Knife operators, such as jowl trimmers, are all provided with knives which are guarded. All knife workers are required to wear suitable mesh gloving. Williams stated that the introduction of mesh gloving is frequently a difficult process when older or piece work employees are concerned. Through constant insistence by management this resistance to change can be broken down. Occasionally stubbornness will not be overcome until an employee is hurt for lack of the finger guard.

Wilson is experimenting with a jowl hook that has an outer finger guard to prevent the hand from sliding down to the knife. On certain tasks such as loin fattening, workers wear a guard on the arm to prevent possible cuts if the knife hand should get ahead of its normal motion. All workers who pull a knife toward themselves, such as butt pullers, are required to wear protective aprons.

Williams stated that a large part of the success the company has enjoyed in accident reduction can be traced to the



RELAXED TWOSOME: F. L. Lumpp, retired, Armour Leather Co., Chicago, and H. D. Tefft, American Meat Institute, Chicago, take time out for a friendly chat.

study of every job to determine its safe method of performance, the safeguarding of equipment against potential hazards through corrective measures, and insistence upon proper work techniques. An expert in meat packing operations is not required to perform this job of safety evaluation. An alert individual with a knowledge of the plant's safety experience can do this task successfully, Williams declared.

Safety details concerned with water use were discussed by Crabb of Tobin. Proper checking of valves and of the packing of various valves, strict insistence on the elimination of "horse play" with water or hosing and periodic checks of thermometers by others than the mechanical department can virtually eliminate possibility of hot water hazards, Crabb stated. His plant has the support of the local union in enforcing the no "horse play" rule.

Plant thermometers are checked by the research laboratory at least once a year while the condition of valves is noted by the mechanical department periodically.

While the loss in refrigeration might be considerable, the venting of excessive vapors in any department is a must, Crabb asserted, and especially in cleanup operations when good, clear vision is required.

Hoses are never to be jerked from position to position but rather carried. If any great distance is involved, it is recommended that the water and steam be shut off and the hose then be moved to the desired location and the water and steam turned on.

Legging should be worn outside of the boot and all aprons checked for proper length to insure that they do not funnel the water back into the boot.

In the "What Is Your Safety Problem" discussion that followed, hot water cleaning was further discussed. How to clean tank cars with a minimum of personal contact by the worker with the caustic and the interior of the car was a problem submitted. E. F. Peters, safety supervisor, Swift & Company, South St. Paul, said his plant uses a J & S Vaporizer. This unit needs only to be inserted into the tank car through its manhole for the cleaning operation. Mixing and temperature control units are part of the vaporizer.

What of the objections that workers have to leg chafing when pants legging is worn outside the boot? H. Gavey, safety supervisor, Swift & Company, Chicago, told that his plant is experimenting with boots which lace all the way up the thigh and permit the employee to wear clothing inside of the boot. Swathing around the leg was another solution.

Two solutions were offered to the problem of safeguarding frozen meat slicers. First, it was suggested that protective siding be built up around the machine in a manner that would make it impossible to get the hand under the knife blade. Martin Cernetisch, safety



#### SWIFT OFFICIALS CONDUCT COUNCIL ON PLANT TOUR

Hosts of the visiting meat packers on a plant inspection tour of Swift & Company's Chicago plant were: L. W. Bermond, plant manager; W. L. Armstrong, superintendent; R. A. Harschnek, safety director, and H. E. Gavey, safety supervisor, Chicago plant.

director, John Morrell & Co., stated that his plant built a simple wooden pusher with which the meat was fed to the slicer or scraped free of the blade. While a few of the wooden handles have been lost, none of the employees have sustained any injury, he reported.

The painting of all rail switches in the plant a brilliant yellow has almost completely reduced the number of sausage cages or trees which jump the switch in his plant, Cernetisch revealed. In pushing a cage full of product, the workers' vision is somewhat obstructed when he is in the immediate area of the switch. The painted switch can be readily noticed from a distance. On all the sausage cages within the plant a 4-in. angle iron is welded to the four corners. If the cage should jump the

rail, the danger of a foot injury is minimized.

Salt apparently is still the best medium for providing safe footing on slippery floors. Comments from the meat packers present indicated that while various products were successful in specific locations, no one product yet has been developed which is suitable for the entire plant. Further, salt is known not to clog sewers.

In one plant in which the hot beef chill coolers had a steel trowel finish, management decided to ridge the floor with a square pattern cut into the surface. This might be the solution for an excessively slippery and smooth floor; however, careful judgment must be exercised before marring the floor. The floor might not be thick enough for this treatment. Also, depending on the traffic load, rapid breakdown of the concrete could result.

The need for dramatizing safety to employees and to management was the theme developed by R. A. Westra, manager of safety, Hotpoint, Inc., Chicago. He suggested that all safety engineers visit with their sales and merchandising departments to get pointers on how to sell safety to their plant. An eye appealing gimmick might be the thing needed to arouse and stimulate safety, he said. In his plant they hit upon the idea of having two opposing teams on a football field. One represents safety and the other various hazards. The standing of the plant's safety record is thus presented in an interesting visual manner.

Sometimes management has to be sold on the idea of expending money for costly safety equipment. The cost of such equipment can avoid much greater costs through its safeguarding features. In Westra's plant, a \$5,000 piece of safety machinery was able to avoid an estimated \$75,000 of compensation awards. This fact was promptly brought to the attention of management. An

#### NEW OFFICERS

New officers of the meat packing, tanning and leather products section of the National Safety Council include: John N. Russo, Allied Kid Co., Wilmington, Del., general chairman; A. L. Schmuhl, Wilson & Co., Chicago, vice chairman; A. J. Dittmer, Guttman Co., Chicago, secretary; Joseph Pochop, John Morrell & Co., Sioux Falls, S. D., Newsletter editor; Alex Spink, Kingan & Co., Indianapolis, membership committee; John E. Thurman, Oscar Mayer & Co., Madison, Wis., and A. N. Pearson, Swift & Company, Chicago, engineering committee; E. S. Nicol, P. Brennan Co., Chicago, and H. S. Drager, Albert F. Goetz, Inc., Baltimore, poster committee; Dr. K. F. Kapov, Armour and Company, Chicago, medical director; and Gregory Pietraszek, technical editor, THE NATIONAL PROVISIONER, publicity committee.

# Now's the time to make the most of

# PORK

**As the fall pork crop moves to market, here's advertising to help you keep it moving across the counter**

60 million pigs are coming to market this fall and winter—a 3% increase over last year's big pork crop.

And to help "clear the tracks" for this big pork movement, a complete and detailed pork advertising program is all set and ready to go.

Ads in this series will reach most every person who sets foot inside a food store, reminding

them to make the most of the fine seasonal increase in pork supplies. This is good service to consumers, a good "assist" to farmers and good business for you.

Ads listed here make up the first hitch of a two-part program. Second part of the program—more big magazine ads, plus newspaper ads in local markets—will appear in January.



## Retail Tie-In Kit

This kit gives the retailer everything he needs for featuring the same ideas and cuts of pork his customers will see in national advertising. See that your outlets get and use these materials and you'll see them do a good job for you.

## AMERICAN MEAT INSTITUTE

Headquarters, Chicago

Members throughout the U. S.

### PORK ADVERTISING IN ORDER OF APPEARANCE

OUT DATE	PUBLICATION	ISSUE DATE	PRODUCTS FEATURED
Oct. 24	LOOK	November 7	Pork sausage
Nov. 17	LIFE	November 20	Pork sausage
Nov. 20	GOOD HOUSEKEEPING	December	Thrifter cuts
Nov. 29	LADIES' HOME JOURNAL	December	Thrifter cuts
Dec. 1	LIFE	December 4	Fresh pork cuts & sausage
Dec. 5	LOOK	December 19	Ham for the holidays



interesting administrative tool used in his plant is the merit evaluation form on which the work characteristics of an employee are reviewed periodically to determine if an increase in base pay is warranted. Among factors is safety.

**S**PECIFIC aspects of medical care as applied to safety were discussed by the medical panel. Dr. J. C. Troxel, medical director, Chicago plant, Swift & Company, stressed the importance of job safety in developing a sense of security in the employee. He reviewed the manner in which the plant doctor could contribute to worker safety and develop a consequent sense of job security and well being. First, the doctor should perform a physical examination to assure proper placement within the plant. Second, cooperation between doctor, foreman and injured workman will do much to keep minor injuries minor and prevent them from becoming infectious and serious. Third, the doctor and foreman should be on the alert for changing physical conditions, especially with older employees, which might make work reassignment mandatory. Through proper handling by the doctor, an injured employee can become an apostle of safety.

Furthermore, sympathetic handling by the doctor in cooperation with the foreman frequently can place an injured man at a task within his capacities until he has recuperated. The doctor cautioned against the idea of sending a man on the loose with some vague notation of "light work." If it should be necessary for the patient to cease work altogether, the doctor should follow the case so meticulously that the man may be returned to productive employment at the earliest possible moment. The doctor should make periodic examinations of the facilities of the plant and the working conditions and make proper recommendations to management.

Finally, the plant physician can act as a clearing house of independent medical opinion. Frequently the employee is in need of professional services he does not know where to secure.

Dr. K. F. Kapov, medical director, Armour and Company, Chicago, discussed industrial health in which he developed the central theme that industrial and personal health are concerned with the same objective—keeping the individual healthy. An individual with poor personal health can hardly be expected to have good industrial health. Through the media of advice, examination, health talks, etc. the level of employee health can be kept at its optimum.

The proper place to begin any medical program is with the pre-employment examination. The doctor stated that while many have come to view the pre-employment exam with misgivings, fears that it discriminates against a man's chance for employment are groundless. On the bases of Armour and Company's 1949 record, the percentage of rejections was 5.6. Furthermore, it must be borne in mind that if

a man cannot pass a physical examination he may be endangering his life. A preemployment examination can do much to prevent an employer from paying again for some injury sustained at an earlier date. The doctor cited cases where employee examinations showed poor eyesight to be the major cause for a high percentage of customer returns on materials passed by the inspection department. He told how a motor transport company reduced employee turnover from 50 per cent to 7.5 per cent through proper pre-employment physicals and how in-plant medical attention lowered eye injury time loss from 861 to 76 hours at a corresponding cost reduction.

Dr. Tracey E. Barber, medical director, Geo. A. Hormel & Co., Austin, Minn., described his company's program for

## NPA Ruling Permits New Package Material Priority

Under National Production Authority regulation 2, "DO" (Defense Order) priority ratings may not be applied to petroleum and food. However, a new NPA interpretation made this week specifies that the Department of Defense and the Atomic Energy Commission may assign to their suppliers of petroleum and food the right to apply ratings as follows: 1) To obtain the drums, cans and other containers and packaging required for delivery of petroleum and food; and 2) to obtain chemicals required for use in the production or processing of petroleum and food and which will be consumed or converted into by-products in the course of processing.

The interpretation might be applied thusly: The Army places an order with X Packing Co. for 1,000 boxes of 4-way beef. This is not a rated order, but an Army representative may give to X Packing Co. permission to apply a rating for the packaging materials needed.

These "DO" ratings may be used only to obtain the minimum quantities of materials required to fill such defense orders.

## Over-Packed Boneless Beef

More careful packing of boneless beef for the armed forces has been requested by Headquarters, Quartermaster Market Center System. Repeated complaints of bulged boneless beef boxes are being received from interior installations, commercial cold storage warehouses, ports and overseas destinations. Bulged boxes are difficult to palletize and take up additional freezer space in warehouses and aboard ships. Every day this space is becoming more critical.

A recent study reveals that the average net weight of boneless beef boxes is approximately 50 lbs. The desirable net weight is 45 lbs. If a conscientious effort is made to pack as close to 45 lbs. net weight as is practicable, bulged boxes will no longer be troublesome.

combatting brucellosis. See next week's PROVISIONER for the full text of Dr. Barber's address.

The audience asked the doctors questions that centered basically around the extent to which a physical examination should be given and especially in view of liberal compensation rulings. Dr. Barber pointed out that the examination at Hormel's is very thorough as men are hired for life. The examination includes mental and worker compatibility tests over and above the physical.

The other doctors agreed that the testing to be done often is determined by the pressure of time and the needs of the plant. However, it was stated that doctor's trained in physical examination can virtually detect any critical deficiency in a cursory examination.

The final event of this interesting and provocative meeting was an all-day visit to Swift & Company's Chicago plant.

The various departments, including sausage grinding room, the Pardon canning department and the Allsweet packaging department, were inspected during the morning. Following the luncheon, at which plant officials, led by P. E. Petty, vice president in charge of industrial relations, acted as hosts, a discussion of Swift safety followed.

R. A. Harschnek, safety director for Swift, cited the experience of the Chicago plant in reducing its frequency rate from about 35 to approximately 5 in three years. To the audience question as to what was the most important single element contributing to this success, different responses were given. Harschnek said that the responsibility of the divisional superintendents for safety within their sections and their monthly meetings to discuss safety with the plant general manager and general superintendent contributed as much as any single factor. There is an emphasis on safety from the top that, through the organizational chain of command, goes down to the individual worker. Furthermore, the divisions are pitted in a plant safety contest, the current standings of which are posted in a prominent spot in the yards.

H. Gavey, safety supervisor, stressed the fact that any new equipment placed in operation or any rearrangement of a plant layout now requires the approval of the plant safety committee before it can be operational. This committee includes, among others, the plant engineer and safety supervisor. The foreman of the immediate department concerned must be satisfied as to the safety of the new machine or layout and must so state in writing to the plant superintendent prior to its operation.

A 35 per cent reduction in lost time accidents was accomplished during the first year that strict enforcement of a policy that every injury must be treated and reported was effected. W. L. Armstrong, plant superintendent, considers prompt and proper medical follow-up as the greatest single contributor to the splendid safety record.



## Packer Attains

# COMPLETE

# ICING CONTROL



Briquets made by this machine . . .

Loaded from new tower . . .

Inspected by E. Fliges

**H**ULLO! Yardmaster's office." "This is Hunter Packing Co. in East St. Louis. Can you spot two cars at our loading dock right away?" "No sooner said than done. They'll be there in half an hour."

With this glib assurance of prompt reefer car delivery, the trainmaster cradled his phone. At the other end, Hunter's loading foreman muttered "I sure hope so" and turned to other tasks.

The promised 30 minutes stretched into three long hours while the Hunter loading crew awaited the arrival of the cars and product piled up in the order assembly coolers.

After a few repeat performances of prolonged waiting for cars, Hunter Packing Co. officials decided that idle loading gangs and failure to make connections with the fastest trains going to eastern markets was too costly a

proposition. Prompt early morning delivery was a plus service that plant officials were determined to provide for eastern customers. Complete control over refrigerator car cleaning, car icing and car spotting was their immediate objective.

Recent completion of its car icing tower—the major construction project required to carry out the program—has provided the plant with the desired control over loading and has enabled it to dispatch refrigerator cars by the fastest available trains. The tower was designed by Henschien, Everds & Crombie, Chicago.

A minor, although important part of the new car loading facilities, is a Plymouth switch engine used to move the refrigerator cars over the packer's trackage.

With the present facilities, a five man crew handles the entire railroad re-

frigerator car servicing operation; this includes: washing the cars, switching them under the icing station, icing the cars, and then switching them to the loading dock and back to the car icing station for topping. The crew can handle more than 30 refrigerator cars per day.

The car icing station, which is astride two tracks, is 75 ft. high. There is sufficient clearance between the bottom of the car icing tower and the refrigerator car to provide plenty of space for car icing operators. Four cars can be spotted for icing at one time. It is estimated that the time required to ice a car with approximately eight tons of briquet ice is three minutes. The icing tower is 26 ft. wide and 45 ft. long and contains the equipment used in the manufacturing and storage of the briquet ice used in the cars.

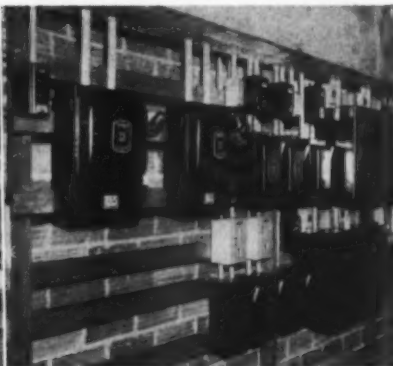
The top floor of the tower houses four



Hunter engine spots car . . .



For rapid icing . . .



Controlled by master panel

## Prof. Hogg's LARD POINTERS

**TURN DOWN  
THE STEAM**



**and cut down processing costs**

**T**HE DEODORIZING OF LARD by the conventional method requires large quantities of steam and water . . . resulting in high costs for materials.

If you want to reduce these costs drastically, investigate the Votator Semi-Continuous Deodorizer. It saves 70 to 90 per cent of the stripping and vacuum steam consumed by batch deodorizers of comparable capacity.

In addition, this efficient modern deodorizer is fully automatic. Once started, it operates itself . . . saves man-hours and brings you the economy of uninterrupted production.

In process, the hot oil is at peak temperature for only 60 minutes, and it touches no metal other

than commercially pure nickel. Construction of this unit makes it impossible for air to leak into the oil while it is hot.

The Votator Semi-Continuous Deodorizer comes completely equipped for deaerating, heating, deodorizing, cooling and filtering. Initial cost, completely installed, is little more than for conventional batch equipment of comparable capacity. Write for more information.



VOTATOR is a trade mark applying only to products of The Girdler Corporation.



**VOTATOR  
Semi-  
continuous  
deodorizer.**

**Developed  
and built  
by the  
producers  
of Votator  
chilling and  
plasticizing  
apparatus.**

**THE GIRDLER CORPORATION, VOTATOR DIVISION  
LOUISVILLE 1, KENTUCKY**

*District Offices:*

150 Broadway, New York City 7 • 2612 Russ Bldg., San Francisco 4  
Twenty-Two Marietta Bldg., Atlanta, Ga.

Vilter Pak-Ice machines of 30-ton capacity. Briquets made by the machine are 4x2½ in. rounded cubes. The rounded contour of the top side of the briquet is designed to permit circulation of chilled air within the storage bins and to facilitate sliding when the cars are being loaded. The briquets weigh approximately 1¼ lbs. apiece. They are chuted into one of two 75-ton storage bins where they are held in readiness for use. The bins are refrigerated by unit coolers which force air rapidly throughout the storage chambers to minimize caking of the briquets.

All the controls for the Pak-Ice machines are on the top floor with the briquet forming units.

In icing, the flow of briquets to the car bunkers is controlled by a pneumatic cut-off plate which is activated by the car icing operator atop the refrigerator car.

The plant has installed a cage elevator within the bins to permit easy breaking of the jammed ice briquets. While a very infrequent occurrence, the plant has found that over protracted storage periods such as three day holidays, the cubes tend to jam in spite of the circulation of chilled air.

### **Loading Crew Kept Busy**

With the new loading arrangement, the railroad switching engine makes pick ups at predetermined times from the Hunter spur track and leaves the empty refrigerator cars which it brings from the marshalling yards. The pick ups are timed to permit loaded refrigerator cars to be made up into fast freight trains leaving for eastern destinations. Cleaning, icing and car loading operations are in no way dependent upon the railroad's switch engine service.

When the empties are switched onto the Hunter spur, the Hunter yard crew with its own switch engine promptly moves the empties to the car cleaning station where each car is thoroughly washed with caustic soda and the meat hooks and meat racks are removed for reconditioning. After inspection, the cleaned cars are moved to the icing tower for pre-chilling. The chilled cars are spotted along the loading dock when needed and, after loading, are given a topping if necessary. The refrigerated loaded cars are then moved onto the main spur from which they are picked up by the railroad switch engine.

No longer is the entire loading dock crew idle while awaiting the arrival of a new car. The entire shipping operation, from order assembling to car loading, now moves at an even tempo as there is no delay in waiting for outside switching service. Cost wise, the plant is able to ice its cars at a substantial saving as against the former method.

More importantly, the packer is able to control the quality of ice used in

his icing operations. Ice which is properly chilled has more refrigerant value than ice which is just below freezing temperature. Furthermore, plant employees consistently do a better job of tamping ice into the bunkers. Frequently the plant has been able to ship its refrigerator cars without adding any salt. A transit temperature of 36 degs. F. can be maintained in Hunter refrigerator cars which have 6 in. of insulation.

To supply the refrigeration capacity needed for the icing tower and the new truck refrigeration system (see THE NATIONAL PROVISIONER of September 30) Hunter has added four 80-ton Frick compressors. The new units also provide a margin of reserve capacity for plant requirements.

Howard VE Hunter, vice president, states that the car icing tower, along with its supplemental switch engine, has lowered the plant's car icing costs, and, most importantly, has improved delivery time the plant can offer its eastern customers.

### Armour Announces Plans For Research on Tryptar

Armour Laboratories has started work on a research program to increase production and to define the usefulness of Tryptar. The company will manufacture sufficient quantities of Tryptar and supply it free of charge to selected clinics. In order to avoid toxic and antigenic side-effects, only material of extremely high purity can be used in such research.

Tryptar is the Armour brand name for high purity crystalline trypsin, an enzyme produced by the body in the pancreas, the large organ to the right of and behind the stomach which also manufactures insulin. The function of trypsin in the body is to break up the protein part of food in the intestine into amino acids. The method of extraction from pancreas is rather complex.

At the American College of Surgeons in Boston recently, a report made by research workers at Ohio State university, indicated that Tryptar has the power to dissolve dead tissues and other protein in wounds and infections, without affecting living tissue.

### CORRECTION IN ORDER

On page 198 of the October 14 NATIONAL PROVISIONER, the following line appeared under the tabular matter headed "Fat Analysis": "Color on filtered sample . . . 4.7 Y-4.4 R." The "4.4" was a typographical error and should have been "0.4". This data referred to lard rendered by the Pavia Process, Inc., method. This error indicated that the lard has poor color. Pavia processed lard is reported to have excellent color.

*Still some convention issues left.*



Easily  
Identified

## ROLL BRANDED BEEF



Brand beef with trade name and grade mark (Fancy, Select, Quality, etc.) and enjoy better sales. This brander does a perfect marking job at low cost.

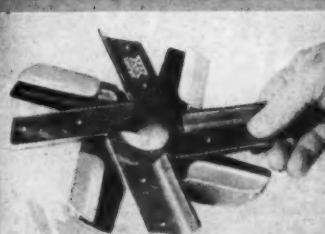
Brander has engraved marking dies, fountain ink roller, sturdy practical construction. With short handle and spade grip for low roll or platform work costs only \$47.50 with one die. Extra interchangeable marking dies \$27 each. Extension handle \$2. Rollers engraved any desired style with sharp-cut letters that mark cleanly and clearly. Order today.

## GREAT LAKES STAMP & MFG. CO.

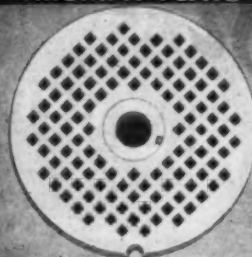
2500 IRVING PARK ROAD

CHICAGO 18, ILLINOIS

**NOW! . . . CUT 400,000 LBS.**



TRIUMPH KNIFE  
**C-D**  
TRIUMPH PLATE



Write for free SPEC  
SAUSAGE GRINDING POINTERS  
2021 W. GRACE ST., CHICAGO 18, ILL.

OF MEAT . . . TESTS BY  
LEADING PACKERS PROVE  
THE C-D TRIUMPH PLATES  
and KNIVES *STILL CHAMP!*

\* TEST PROVED **TRIUMPH KNIFE!**

More than 400,000 lbs. of meat cut prove the new C-D TRIUMPH KNIFE with self-sharpening one-piece blade the best. A twist of the wrist . . . locks the blade . . . releases it in the patented C-D "Locktite" holder. NO PINS TO SHEAR!—SO SIMPLE TO CLEAN! \*NAMES ON REQUEST.

**GUARANTEED TRIUMPH PLATES!**

C-D TRIUMPH PLATES THE ONLY PLATES WITH A WRITTEN GUARANTEE AGAINST RESHARPENING FOR 5 YEARS!

Available in either one-piece forging or with the famous C-D reversible bushing, as you prefer. Made to fit all makes and sizes of grinders. The most economical plates money can buy.

**SPECO, INC.**

DEPT. NP62

# PRESKO PICKLING SALT

**THE FAST CURE FOR EVERY PURPOSE**

*Because it's Mild*

**THE PRESERVLINE MANUFACTURING CO., BROOKLYN, N. Y.**



## Brannan Says Expansion in Production is Primary in Defense; Controls Secondary

SECRETARY of Agriculture Brannan last week announced the current USDA philosophy that production must be our first line of defense, with price controls the second, and reported the reassuring fact that the country's present food production rules out any need at this time for food controls. He discussed in detail the future prospects for food production, taking into account all foreseeable trends. Brannan addressed the National Association of Food Chains October 17.

Today, he said, the family market basket can be filled at prices lower than the lowest ceilings that could be put on. The explanation lies in the Defense Production Act which provides that ceilings on food can be no lower than parity or the highest price for the 30 days preceding June 24. Most people would be startled to learn that, although the general level of farm prices is above parity, the farm prices of nearly all food commodities, including pork, butterfat, poultry and eggs, are below parity now, Brannan stated:

"It is true that prices of beef cattle, lambs and veal calves are above parity. But they also were above parity in late May and early June. Here the test is whether present prices are higher or lower than they were then. The recent prices of steers and lambs are, in fact, very close to the pre-Korean prices.

"If going food prices were replaced by the lowest ceilings possible under the law, the cost of living would rise rather than fall. This is the situation today. It will continue to be the situation as long as our supplies are larger than our requirements."

Referring to future trends, Brannan reported that an upward trend in overall food prices is indicated. He said, however, that the rise will be held to moderate size by the ample supplies of food on hand and by the fact that meat prices are declining.

"Meat plays a vital part in the cost of living. A third of the nation's food bill goes for meat. It is, by far, the largest single item—in dollars—in the family market basket. These facts ac-

count for the concern with which housewives look over the price tags at your meat counters all over the country.

"The downward trend in meat prices is largely seasonal. But it is well-timed for the average family burdened with the pressure of higher living costs. It is worth noting that the price spurt which came on the heels of the Korean outbreak occurred at the year's low in livestock slaughter and during the normal decline in the nation's meat stocks. The turnabout is the result of heavy cattle and hog marketings which are now moving up to their normal late fall peak.

"The seasonal ebb and flow of foods and food prices illustrates a significant fact which some people often overlook. Production can master inflation. Our present and prospective supplies of pork testify to the capacity for sustained big production which our farmers possess.

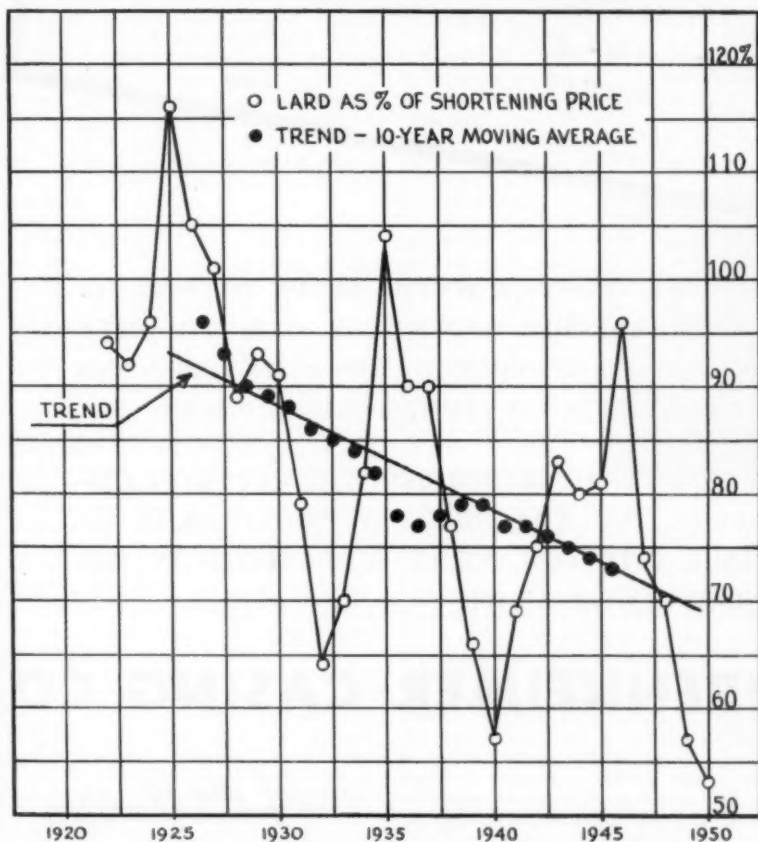
"We are, in fact, the beneficiaries of that big production as farmers send to market this fall and winter the finished output of last spring's peacetime record pig crop. This fall's pig crop likewise is setting a peacetime record, and those hogs will be ready for market late next spring. Still another record crop is expected next spring, and it will arrive on the market a year from now. This sustained high flow of pork will continue to help put the damper on inflationary pressures in food prices."

Brannan outlined the framework which has been set up by the Agriculture Department to coordinate mobilization activities. The main responsibility has been delegated to the Production and Marketing Administration. One unit, the Office of Requirements and Allocations, has been established to appraise the nation's food supplies and strike a balance against what is needed for civilian and military requirements.

"Primary task of a second new unit, the Office of Materials and Facilities, is to serve as claimant agency for the farmers and food handlers, where they can obtain help in obtaining sufficient equipment, materials and supplies. There is also a small manpower group which will deal principally with other government agencies, including the Department of Labor, USES and Selective Service, helping them assess and supply agriculture with the workers it requires for sustained high production.

Brannan stated that the USDA will also seek the advice of industry experts in coping with problems that arise.

He urged the use of the Agriculture Department's "Plentiful Foods Program," which will aid in providing consumers with authentic information on good food buys. "Recipes, meal planning and sound nutritional advice are other services which you can offer housewives, and when they are built around the plentiful foods and the low cost foods, you are helping to achieve the most advantageous use of the nation's food resources," he said.



COMPARISON OF RETAIL PRICES OF LARD with those of shortening was charted by the Atlas Powder Co. based on U. S. Department of Agriculture data.

THIS TELEGRAM WAS SENT TO OUR  
CUSTOMERS ON OCTOBER 10, 1950

<b>CLASS OF SERVICE</b> This is a full-rate Telegram or Cablegram unless its deferred character is indicated by a suitable symbol above or preceding the address.	<h1>WESTERN UNION</h1>		<b>SYMBOLS</b> DL = Day Letter NL = Night Letter LC = Deferred Cable NLT = Cable Night Letter Ship Radiogram
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EFFECTIVE OCTOBER 10TH WE OFFER OUR PRIME QUALITY SHEEP CASINGS STRICTLY SELECTED AND IN 100 YARD BUNDLES AT THE FOLLOWING PRICES:

24/26 - \$4.25	18/20 - \$2.75
22/24 - \$4.25	16/18 - \$1.50
20/22 - \$3.75	

ALL UNFILLED ORDERS ON OUR BOOKS WILL BE INVOICED AT THESE LOWER PRICES. OUR REPRESENTATIVE WILL VISIT YOU SHORTLY TO DISCUSS YOUR REQUIREMENTS. HOWEVER SHOULD YOUR NEED BE URGENT PLEASE WIRE OR PHONE US.

OPPENHEIMER CASING CO.

THE COMPANY WILL APPRECIATE SUGGESTIONS FROM ITS PATRONS CONCERNING ITS SERVICE

WE WISH TO ANNOUNCE TO THE TRADE THAT WE SOLICIT THEIR FURTHER ORDERS FOR SELECTED SHEEP CASINGS—ALSO FOR ORIGINAL IMPORTED SHEEP AND LAMB CASING CUTS—AT CORRESPONDING PRICES.

WHEN THERE IS A FURTHER REDUCTION IN SHEEP CASING PRICES, YOU WILL BE FULLY PROTECTED IN ACCORDANCE WITH OUR POLICY AS OUTLINED IN THE TELEGRAM QUOTED ABOVE.



**OPPENHEIMER CASING CO.**

*W. P. Marshall*  
PRESIDENT

CHICAGO OFFICE: 1020 West 36th Street

NEW YORK OFFICE: 430 Washington Street

## PERSONALITIES

## and Events

## OF THE WEEK

►R. L. Zeigler, Inc., Selma, Ala., has constructed a new smokehouse and is in the process of enlarging its office and shipping department. This is the continuation of an extensive modernization program instituted by J. M. Gentry, manager of the plant.

►The Borin Packing Co., which has been operating in Vernon, Tex., is planning to construct a completely new plant in Dallas. It will carry on a complete range of packinghouse operations at the Dallas location.

►Jacob R. Marhoefer & Sons, Chicago, is planning the construction of additional manufacturing facilities adjoining its present location. The plant enlargement is expected to cost in excess of \$100,000 and will include the most modern types of construction and facilities.

►Jack Bedier, formerly connected with the meat packing industry, has joined the staff of Marhoefer division, Kuhn Packing Co., Chicago, in an industrial engineering and cost accounting capacity.

►John W. Coverdale, director of the agricultural bureau of the Rath Packing Co., Waterloo, Ia., was one of the speakers at the National Farm Electrification Conference held recently in St. Louis.

►Formal opening of the new plant of Gabel Brothers, Pryor, Okla., was held recently. The \$100,000 investment consists of a 60 by 150-ft. tile, concrete and steel building, plus considerable modern machinery for curing pork products and manufacturing and packaging sausage. "Ranch House" sausage, the specialty of the company, is delivered throughout northeastern Oklahoma by a fleet of 11 trucks. Interior of the store, grocery shelves, etc., are of knotty pine to correspond with the brand name. The business was begun ten years ago with a small investment by Floyd and Raymond Gabel.

►D. W. Ralph and Sons have built a new concrete block plant near Fisher, Ill. It contains modern equipment for slaughtering, processing, curing and lard rendering. Capacity is 40 to 50 hogs or cattle per day. The business is operated by D. W. Ralph, D. W. Ralph, Jr., Leonard and Clarence Ralph.

►Mr. and Mrs. Joseph Sinovic have purchased a two-story brick building at Madison, Ill. and will operate a wholesale meat processing business, to

ONE OF CHICAGO'S favorite radio and television personalities, Ernie Simon, is now speaking for Realite shortening twice daily on his WJJD show. He is shown with Arthur Anderson, Realite's sales manager. The product is the result of more than six years of research by the Reliable Packing Co. The promotion program also includes newspaper ads and point-of-purchase display pieces.



be known as the Sinovic Packing Co. The company will specialize in various kinds of sausage.

►Francis X. Leyden, general manager of the Jersey City, N. J., plant of Armour and Company, died recently after an illness of several weeks. He was 50.

►A. B. Collier, vice president and director of sales for John Morrell & Co., Ottumwa, Ia., has requested and been granted an indefinite leave of absence. G. M. Foster, president, said this week. The announcement stated that for the past few months Collier has been carrying on with difficulty because of impaired health and felt that a complete period of rest would benefit him. It is expected that the sales departments of the company's three plants will function under the direction of the respective sales managers.

►Leon Coppin, 41, executive vice president, E. W. Kneip, Inc., Chicago, and vice president of Elburn Packing Co., Elburn, Ill., died Wednesday evening, October 25, as a result of an operation. Coppin was also associated with Elmer W. Kneip in a chain of meat markets.

►Cross Brothers, Philadelphia, working with cooperative groups and retail organizations, has been conducting a series of meat cutting classes for grocers and butchers in the area. Demonstrations on cutting, pricing and merchandising of beef, veal and lamb are presented by James Beale, formerly an

instructor at a vocational school in Philadelphia.

►Eric E. Matchette, 83, former general secretary of the Kansas City Chamber of Commerce, died recently at his home in Hollywood, Calif. Before his 12 years with the Chamber of Commerce he had spent a number of years in the packing business. He was traffic manager for the old Schwarzschild & Sulzberger firm in Kansas City, which later was taken over by Wilson & Co. Successively, he was purchasing agent, assistant manager and general manager for Wilson at Kansas City.

►Jack Shribman, Premier Casing Co., Chicago, was recently awarded the American Meat Institute 25 year silver service button. Shribman, who started in the meat industry at 18 in New York city's wholesale district, has been associated with his present firm for 30 years.

►Tony Auth has taken over the management of Auth-Loffler Co. in Washington, D. C. Auth was formerly associated with the concern but had not been actively connected with it in recent years.

►Frederick E. Stillman, executive vice president of the Jas. H. Forbes Tea & Coffee Co., St. Louis, died recently. He was a member of the American Spice Trade Association. Another member, Charles Arthur Thayer, a former president of the association and connected with R. T. French Co., also died recently.

►Directors of the Longview (Wash.) Rendering Co., who recently filed a certificate of dissolution, plan to form a partnership to operate the company as the Longview Meat Co. They will enter the custom slaughtering business and enlarge their services to the public.



A. B. COLLIER

# Custom's

## TIMELY TIPS

### ABOUT PORK SAUSAGE

The very heart of your pork sausage business lies in the seasoning you use . . . are you sure you are using the seasoning that is *right* for your product? The seasoning that suits your customers' taste to a T?

The profitable sausage season is at hand. Your customers are looking forward to the aromatic sizzle of tasty sausage in their skillets. But the appeal of sausage sizzling doesn't win repeat sales unless the *cooked* sausage fulfills its promise. And this promise of flavorful, appetizing, taste-tingling sausage cannot be fulfilled when good flavor is left in the frying pan. Avoid this waste . . . capture every bit of the fine flavor. Use CUSTOM-seasoned pork sausage . . . the sausage with the sealed-in flavor! The best way, the only way to make *all* your customers *steady* customers is to give them *all the flavor*—not just a portion of it. The sure way of doing this is to season your pork sausage with CUSTOM'S pork sausage seasoning! Use CUSTOM'S pork sausage seasoning and assure yourself of profitable, repeat business all season long.

We specialize in making seasonings to suit your trade's particular taste. These special seasonings enable you to build your fresh pork sausage into a highly profitable specialty-of-the-house.

Let CUSTOM'S staff of experts use their years of experience to develop a special pork sausage seasoning for you. They will work out a specific formula for your product. This carefully planned formula is then placed in our files and all your future orders are filled according to it . . . it becomes *your* formula and yours alone. Consult your CUSTOM representative soon and start cashing in on CUSTOM-flavored pork sausage.

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### Felin Employees Will Serve as Hostesses in Vet Hospitals

Eight women employees of John J. Felin & Co., Philadelphia, formed the nucleus of a group which now numbers 35 and which has volunteered to serve with a hostess group assigned to various veterans' hospitals throughout Pennsylvania and New Jersey. Miss Madeline Cornely has been appointed senior hostess for the Felin employees, it was announced by Wells E. Hunt, Felin president.

The Felin plan is designed to supplement activities conducted under the supervision of the Philadelphia Service Organization, an inter-faith, interracial organization which succeeded the U.S.O. In addition to visiting hospital wards and training centers one weekday each month, the Felin hostesses will participate in the company's own program of monthly Sunday afternoon teas being held in wards of the U. S. Naval Hospital, Philadelphia; the Coatesville Veterans Hospital, Coatesville, Pa., and the re-opened Valley Forge Army Hospital, Valley Forge, Pa. These Sunday affairs are donated by Felin's as part of its community service to veterans and their families.

### Morrell Appoints Upson to Head Production Engineering

Glen W. Upson has been appointed manager of the production engineering department of John Morrell & Co., Ottumwa, Ia., to succeed Raymond M.



GLEN UPSON



PERRY MARTIN

Hanna, resigned. Announcement was made by Ralph R. Ransom, manager of technical operations for the company. Ransom also announced that Perry L. Martin will succeed Upson as manager of the Ottumwa production engineering department. Upson worked for another major packer for some years before joining Morrell in 1947.

### Hull & Dillon Receives Honor

Hull & Dillon Packing Co. was one of four Pittsburg, Kans. industries honored recently for 50 years or more distinguished service in the state. They were presented citations in connection with the recent Kansas manufacturers' show in Wichita. The citations carried the official state seal and signatures of the governor and other state officials.

### Lawrence Retires as Assistant Treasurer of Swift & Company

The directors of Swift & Company recently announced that C. W. Lawrence, assistant treasurer of the company for the last 16 years, will at his request retire on October 28 and that F. H. Hopwood has been elected an assistant treasurer of the firm. Lawrence has had 42 years with the company, starting as an office boy in the



C. LAWRENCE



F. H. HOPWOOD

New York office. He held various positions in the New York credit department until 1919, when he was made manager. In 1931 he was transferred to Chicago and became general credit manager. Three years later he was elected an assistant treasurer.

Hopwood joined Swift at Hammond and after serving in various departments was appointed credit manager there. In 1942 he was transferred to Chicago as assistant credit manager in the plant food division and in 1944 was made credit manager in the division. In July of this year he was transferred to the treasurer's office.

### Tobin Honors Veteran Employees

The Albany Packing Division of the Tobin Packing Co., Albany, N. Y., honored 39 long-time employees at a dinner recently at the DeWitt Clinton hotel there. The event marked the climax of the company's celebration of its silver anniversary and the inauguration of the division's "Tobin Twenty-five Year Club."

Frederick M. Tobin, president, welcomed the employees, and Wilson C. Codling, first vice president and general manager of the division, presented 25-year service pins to the honor guests. Codling was one of the 25-year men.

### Valleydale Packers Announces Large-Scale Expansion Program

An expansion program at Valleydale Packers, Salem, Va., is about 60 per cent completed, Arthur Neuhoof, manager, has announced. The program includes a 600 carcass beef cooler; a ham holding room with a capacity of 96 trees of hams; a bacon freezer which holds 14,000 pounds of bacon; enlarged curing facilities; loading dock; enlarged hog cutting room, and new offices. The construction is of concrete, brick and steel. Additional refrigeration equipment is also being installed.





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- ☐ Shank Meat
- ☐ Beef Tenderloins
- ☐ K Butts
- ☐ Boneless Chunks
- ☐ Boneless Beef Rounds
- ☐ Insides and Outsides and Knuckles
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## **Cleveland Firm Is Using New Stunt to Build Sales**

Cleveland Provision Co., Cleveland, O., has made its brand of Kartridg-Pak wieners better known to Cleveland consumers by moving a wiener banding machine into various food markets and banding frankfurters. During the days of the demonstrations wiener sales have increased 50 to 150 per cent in the stores. Since February the company has been demonstrating in one market each week, usually the last two or three days of the week.

Ned Newcomb, assistant sales manager of the company, explained that the company has selected good traffic stores with modern layouts. The demonstration can usually be handled by one demonstrator. Her job is to run wieners through the machine at intervals, pass out hot samples of wieners and distribute recipes. Sales are made over the counter or out of a self-serve case, depending on the market.

## **Chemicals in Foods**

Food processors and distributors have been invited to present their views on a proposed amendment of the Food and Drug Act to provide advance testing of chemicals to be used in foods. The invitation was issued by the select committee to investigate the use of chemicals in food products, headed by Congressman James J. Delaney.

Witnesses who have testified before the committee have, in general, asked that long-term toxicity tests be made, and approved by the government, before a chemical substance is added to a food product.

Since the burden of proof in such cases will be on the processor, the committee is anxious to learn the views of the food industry before it considers possible legislation. A number of processors and distributors have already been contacted, and the committee is issuing a general invitation to all others to request a hearing if they so desire.

## **City Ordinance Being Tested**

A move to get the Seattle, Wash. city council to clarify the city's meat ordinance to determine whether or not it is up to date with modern merchandising methods has been started by Tradewell Stores, Inc. The firm said that the city health department refused to allow it to sell packaged fresh meats because the self-service method did not comply with the city ordinance. The company recently opened a new store containing self-serve meat cases.

## **Sale of Meat Preservatives**

An ordinance designed to combat use of illegal meat preservatives has been introduced by the health commissioner to the New Orleans city council. It would require drug firms and other distributors to report to the city health department the names of persons and firms buying sodium sulphite.

## Visking Celebrates Twenty-five Years

In connection with the celebration of the twenty-fifth anniversary of The Visking Corporation, officials of the firm recalled recently that the company's growth is an outstanding example of the development of a new industry based on a known need and the unshakeable belief of a man—E. O. Freund—in an idea.

Founder Freund spent several unsuccessful years in personal research to produce a sausage casing of nonanimal origin before establishing a fellowship at the Mellon Institute of Industrial Research in 1916. Research continued until 1925 when Harold E. Dietrich and William F. Henderson perfected viscose solutions and extrusion equipment which would produce usable thin-walled, seamless tubing. Henderson and Dietrich are with the company today.

The first shipment of casings went to a Pittsburgh plant. Everything went well the first day until the frankfurts came out of the smokehouse. The casing hung limp like a sack wrapped around meat. However, amazingly, the meat slid out of the casing—a firm frankfurt without a casing to hold it together. What was thought to be a frustrating failure resulted in the skinless frankfurt, produced by stripping off the cellulose casing after the final process.

Public acceptance of the skinless frankfurt grew rapidly. Visking officials estimate that of the more than 750,000,000 lbs. of frankfurters produced annually in the United States, 75 per cent are of the casingless variety.

Further research brought forth cellulose casings for salami, bologna, cervelat and many varieties of sausage and meat loaves.

Since 1940 The Visking Corporation has branched out into the fields of thin tubular and sheeted plastic film and nonwoven fabrics. Today, it has four plants: Clearing, Ill., for cellulose casings; Terre Haute, Ind., the largest plant producing polyethylene film; Little Rock, Ark., for nonwoven fabrics and Visking Limited, Lindsay, Ont., the Canadian unit for cellulose casings.

Visking now employs 1,500 people and had gross sales in 1949 of \$19,821,062.

## Radiation of Foods

Meat and other foods have been preserved for periods as long as a year without refrigeration, as a result of bombardment with 800,000-volt electrons, or cathode rays, in experiments at the General Electric research laboratory. The rays kill molds and other organisms which normally cause such foods to spoil. This was reported to the National Academy of Sciences by Elliott J. Lawton of the research laboratory.

Mr. Lawton stressed that his findings resulted from experimental work and that it was too early to predict possible commercial applications. How-

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### MAYER'S Special Pork Sausage Seasonings

	Regular Strength	Light Sage	No Sage	Southern Style
NEW WONDER (Regular type)	✓	✓	✓	✓
NEW WONDER (So-Smooth type)	✓	✓	✓	✓
WONDER (Regular type)	✓	✓	✓	✓
WONDER (So-Smooth type)	✓	✓	✓	✓
SPECIAL (Regular type)	✓	✓	✓	✓
SPECIAL (So-Smooth type)	✓	✓	✓	✓
OSS (Completely soluble)	✓	✓	✓	✓

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ever, he added, sterilization by cathode rays should be particularly attractive for materials which would be damaged or destroyed by the heat required to sterilize them by usual methods. Absorption of a germ-killing dose of electrons raises their temperature only slightly, he pointed out. After the materials have been sterilized, they must be kept away from the open air or the micro-organisms that cause spoilage would re-enter.

It was pointed out that cathode-ray sterilization has some limitations. In some cases it causes changes in color, taste, and odor of the material, which, if not corrected, would be undesirable. He reported also that cathode rays produce chemical changes in many materials. Compounds known as enzymes, which aid in the process of digestion, are deactivated.

(In other studies of radiation of foods with high speed electrons, such as those carried on by the Electronized Chemicals Corporation and at the Massachusetts Institute of Technology, bacteria have been satisfactorily destroyed in meat products but this has been accompanied by an unsatisfactory change in flavor. Moreover, the processes are reported to destroy some vitamins and to bring about chemical changes in proteins.)

Watch Classified Page for Bargains.

## Timely Tips on Saving Cellophane

While a real effort is being made by the cellophane manufacturing industry to enable production to catch up with the demand, this will probably not begin to occur until well into 1951. Until the time comes, a few suggestions by which users can conserve their present supplies have been made by the makers of Sylvania cellophane. It is suggested that meat processors:

1. Review their cellophane storage, handling and application practices critically. A revised edition of Sylvania's "Storage, Handling, and Application" leaflet is available for the asking. The pamphlet contains detailed information on temperatures, relative humidities and handling and wrapping techniques as they affect the transparent film, and warns against various careless procedures which may result in waste.
2. Review packaging needs. The packer may conclude that it is desirable in the light of limited future supplies to replace cellophane on secondary items in order to assure an adequate supply for his primary lines.
3. If cellophane bags are used, look to their size. The user may be able to shorten the bags a half inch or so and thus increase the number of cellophane bags from a pound of cellophane.
4. Carefully study the dimensions of

the cellophane overwrap used with a view to reducing one or both dimensions. Frequently, a quarter or half inch can be saved and a better appearing package will result.

5. Consider the use of single 450-weight film if a duplex 300-weight is now employed. If the product does not require the extra moisture protection provided by the duplex material, the 450-weight may be found to have adequate strength, particularly during the warmer seasons.

6. Adopt an overwrap of multiple units rather than individual unit wraps where practical. Five or six packages of a popular size overwrapped as a unit will save 20 per cent and even more of the film required to wrap the units separately.

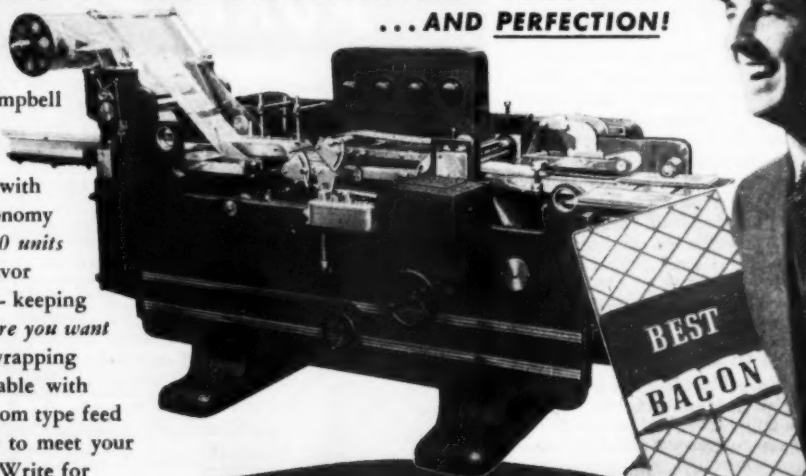
7. Check wrapping techniques and equipment regularly to prevent waste due to poor heat sealing, defective folding, or careless handling. This is a good practice at any time, since a torn or inferior package can be worse than none at all.

8. In new packaging ventures which require cellophane, such as the installation of self-service meat packaging, be assured of the film supply for at least six months in advance. In any case the processor should keep in touch with his district cellophane representative to be apprised regularly of changes in the cellophane supply situation.

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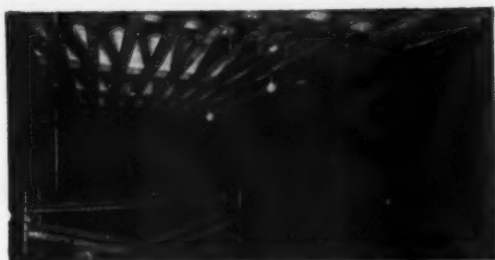
Yes, the whole industry is talking about the continuous feed Campbell MEAT Wrapper — how it wraps bacon and table-ready meats with amazing efficiency, economy and speed — up to 120 units per minute! Seals flavor and freshness in, too — keeping moisture in or out where you want it. Uses all types of wrapping materials and is available with straight, L, or any custom type feed and delivery necessary to meet your specific requirements. Write for brochure — complete information.



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# Less Meat Processed in September Than During the Previous Month

SEPTEMBER meat processing operations were on a smaller scale than a month earlier, but continued on a higher level than those reported for September 1949, according to the U. S. Department of Agriculture. Only a

few items were exceptions to the downward trend when compared with August output. Meat curing, cooking, sausage manufacturing and bacon slicing operations under federal inspection were on a smaller scale than in the similar 1949 period.

September 1950 volume of 984,316,000 lbs. of processed meats and meat food products (excluding canned meat) was 258,220,000 lbs. smaller than the comparable August total, but 49,280,000 lbs. greater than the September 1949 figure. Likewise, the 1950 volume to date of processing remained ahead of last year. The January-September 1950 total was 9,914,103,000 lbs., which was 943,451,000 lbs. greater than the comparable 1949 total.

The 22,707,000 lbs. of meat canned

## MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—SEPTEMBER, 1950, WITH COMPARISONS

	September		January-September	
	1950*	1949	1950	1949
Placed in cure—				
Beef	9,342,000	8,736,000	83,249,000	80,236,000
Pork	239,217,000	244,589,000	2,505,108,000	2,421,229,000
Other	3,584,000			
Smoked and/or dried—				
Beef	4,373,000	4,154,000	42,559,000	39,756,000
Pork	174,286,000	161,814,000	1,586,323,000	1,502,295,000
Cooked meat—				
Beef	5,020,000	2,388,000	35,908,000	21,594,000
Pork	30,642,000	43,939,000	404,228,000	433,846,000
Other	461,000			
Sausage—				
Fresh finished	15,020,000	20,505,000	151,890,000	171,419,000
To be dried or semi-dried	9,728,000	9,571,000	92,224,000	87,410,000
Franks, wieners	36,338,000			
Other, smoked or cooked	42,038,000			
Total sausage	103,724,000	116,280,000	979,956,000	998,294,000
Loaf, head cheese, chilli, jellied products	15,243,000	15,836,000	135,832,000	131,969,000
Steaks, chops, roasts	62,827,000			
Bouillon cubes, extract	525,000			
Sliced bacon	61,795,000	64,327,000	567,223,000	537,653,000
Sliced, other	1,873,000			
Hamburger	7,146,000			
Miscellaneous meat product	2,274,000			
Lard, rendered	116,798,000	115,301,000	1,325,427,000	1,290,360,000
Lard, refined	91,690,000	99,519,000	989,210,000	1,039,790,000
Oil stock	9,407,000	8,637,000	78,301,000	70,457,000
Edible tallow	5,904,000	5,069,000	53,778,000	60,869,000
Rendered pork fat—				
Rendered	6,945,000	7,382,000	79,107,000	72,383,000
Refined	3,328,000	3,780,000	48,165,000	42,354,000
Compound containing animal fat	28,582,000	25,329,000	297,090,000	163,126,000
Oleomargarine containing animal fat	1,300,000	1,484,000	16,403,000	19,805,000
Total†	984,316,000	985,036,000	9,914,103,000	9,970,632,000

\*Totals for September 3 through September 30, 1950.

†This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

## MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN AUGUST, 1950

	Pounds of finished product	
	Slicing and institutional sizes (3 lbs. or over)	Consumer packages or shelf sizes (under 3 lbs.)
Luncheon meat	12,020,000	7,591,000
Canned hams	7,111,000	706,000
Corned beef hash	272,000	1,179,000
Chili con carne	439,000	7,188,000
Viennas	45,000	5,342,000
Franks, wieners in brine	14,000	1,221,000
Deviled ham		396,000
Other potted or deviled meat food products		3,168,000
Tamales	86,000	2,960,000
Sliced dried beef	19,000	405,000
Liver product		182,000
Meat stew (all product)	44,000	3,407,000
Spaghetti meat products	188,000	4,310,000
Tongue (other than pickled)	218,000	218,000
Vinegar pickled products	796,000	1,685,000
Bulk sausage		416,000
Hamburger, roasted or cured beef, meat & gravy	317,000	2,345,000
Soups	324,000	7,029,000
Sausage in oil	351,000	96,000
Tripe	4,600	458,000
Brains		391,000
Bacon	11,000	1,330,000
All other meat with meat 20% or more	342,000	4,434,000
Less than 20%	85,000	7,256,000
Total	22,707,000	69,329,000

## RESULTS OF HOG TEST SHOW ONLY SLIGHT MARGINAL CHANGES

(Chicago costs and credits, first three days of week.)

All weights of hogs were selling at the same price this week. The price was slightly lower than a week ago, while the value of pork lowered proportionately. A plus margin remained for light hogs, but it was 6c lower. The margin for medium hogs improved 14c.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—						—220-240 lbs.—						—240-270 lbs.—					
	Pct.	Price	Value	Per	Pct.	Price	Value	Per	Pct.	Price	Value	Pct.	Price	Value	Per	Pct.	Price
	live	per	per	cwt.	live	per	per	cwt.	live	per	per	live	per	per	cwt.	live	per
	wt.	lb.	lb.	live	wt.	lb.	lb.	live	wt.	lb.	lb.	wt.	lb.	lb.	live	wt.	lb.
Skinned hams	12.5	41.0	\$ 5.13	\$ 7.42	12.5	40.0	\$ 5.00	\$ 7.08	12.0	42.7	\$ 5.51	12.0	42.7	\$ 5.51	\$ 7.73		
Picnics	5.6	29.7	1.66	2.41	5.4	29.5	1.59	2.27	5.3	29.6	1.57	5.3	29.6	1.57	2.19		
Boston butts	4.2	37.0	1.55	2.26	4.1	36.8	1.51	2.18	4.1	35.9	1.46	2.06					
Loins (blade in)	10.1	41.4	4.18	6.04	9.8	41.4	4.06	5.75	9.7	40.9	3.96	5.52					
Lean cuts			\$12.52	\$18.13			\$12.16	\$17.23			\$12.50	\$17.50					
Bellies, S. P.	11.0	28.7	3.16	4.56	9.5	28.2	2.68	3.81	3.9	27.9	1.09	1.53					
Bellies, D. S.					2.1	25.8	.54	.77	8.5	25.8	2.19	3.10					
Fat backs					3.2	10.3	.33	.46	4.5	12.3	.55	.79					
Plates and jowls	2.9	15.3	.44	.64	3.0	15.3	.46	.64	3.4	15.3	.52	.73					
Raw leaf	2.2	12.5	.28	.40	2.2	12.5	.28	.40	2.2	12.5	.28	.39					
P. S. lard, rend. wt. 13.7	13.4	1.83	2.67	12.2	13.4	1.63	2.32	10.1	13.4	1.36	1.94						
Fat cuts & lard			\$ 5.71	\$ 8.27			\$ 5.12	\$ 8.39			\$ 5.99	\$ 8.48					
Sparcibis	1.6	33.8	.54	.78	1.6	29.3	.47	.67	1.6	19.5	.31	.43					
Regular trimmings	3.2	29.4	.94	1.38	2.9	29.4	.85	1.23	2.8	29.4	.82	1.21					
Feet, tails, enc.	2.0	8.9	.18	.26	2.0	8.9	.18	.25	2.0	8.9	.18	.25					
Offal & misc.			1.00	1.45			1.00	1.42			1.00	1.43					
Total yield & value	69.0		\$20.89	\$30.27	70.5		\$20.58	\$29.10	71.0		\$20.80	\$29.30					
Cost of hogs			\$19.60				\$19.60				\$19.58						
Condemnation loss			.10				.10				.10						
Handling and overhead			1.08				.90				.81						
TOTAL COST PER CWT.			\$20.73	\$30.04			\$20.60	\$29.22			\$20.49	\$28.86					
TOTAL VALUE			20.89	30.27			20.58	29.10			20.80	29.30					
Cutting margin			+\$ .16	+\$ .23			— \$ .02	— \$ .03			— \$ .31	— \$ .44					
Margin last week			— .22	— .33			— .16	— .22			— .50	— .63					

in 3-lb. or larger containers was 12,116,000 lbs. smaller than a month earlier and 1,472,000 lbs. less than the September 1949 figure. Processors placed 69,329,000 lbs. of meat in under 3-lb. cans, which was 39,970,000 lbs. less than a month earlier, but 10,319,000 lbs. greater than the amount reported in September 1949.

Sausage output in September again dropped below the level reported last year and was 29,360,000 lbs. under August production. The 1950 nine-month cumulative total of sausage produced was 979,956,000 lbs., which was 13,338,000 lbs. less than the 1949 figure.

Bacon slicing operations in September were down 13,142,000 lbs. from a month earlier and 2,532,000 lbs. from the amount reported in September 1949.

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## MEAT and SUPPLIES PRICES CHICAGO

### WHOLESALE FRESH MEATS CARCASS BEEF

(L.c.l. prices)	Oct. 25, 1950
Native steers—	per lb.
Choice, 600/800	48 1/4 @ 48 1/4
Good, 500/700	47 1/4 @ 48 1/4
Good, 700/900	46 @ 47 1/4
Commercial, 500/700	46
Cows, 500/800	36 1/4 @ 38 1/4
Can. & Cut. cows,	
north., 350/up	36 1/2
Bologna bulls, 600/up	41 1/2 @ 42

### STEER BEEF CUTS

500/800 lb. Carcasses	(L.c.l. prices)
Choice:	
Hinds and ribs	56 @ 61
Hindquarters	54 1/4 @ 57
Rounds	51 @ 55
Loins, trimmed	77 @ 80
Loins and ribs (sets)	72 @ 75
Forequarters	42 1/2 @ 45
Backs	46 @ 47
Chucks, square cut	45 @ 49
Ribs	62 @ 64
Briskets	38 @ 40
Navels	24 @ 28
Good:	
Hinds and ribs	56 @ 58
Hindquarters	52 @ 56
Rounds	51 @ 55
Loins, trimmed	69 @ 71
Loins and ribs (sets)	64 @ 67
Forequarters	41 @ 44
Backs	46 @ 47
Chucks, square cut	45 @ 49
Ribs	55 @ 58
Briskets	38 @ 40
Navels	24 @ 28
Plates	28 @ 29
Hind shanks	22 @ 24
Fore shanks	29 @ 32
Bull tenderloins, 5/up	99 @ 101
Cow tenderloins, 5/up	90 @ 1.01

### BEEF PRODUCTS

(L.c.l. prices)	
Tongues, No. 1, 3/up,	
fresh or frozen	32 @ 36
Tongues, No. 2, 3/up,	
fresh or frozen	26 @ 29
Brains	7 @ 7 1/2
Hearts	30 @ 31
Livers, selected	55 @ 57
Livers, regular	34 @ 36
Tripe, scalded	8 1/2 @ 9
Tripe, cooked	14
Kidneys	12 @ 13
Lips, scalded	17 @ 17 1/2
Lips, unscalded	16 @ 17
Lungs	9 1/4 @ 10
Melts	9 1/2 @ 10
Udders	8 1/2

### BEEF HAM SETS

(L.c.l. prices)	
Knuckles, 6 lbs. up,	
boneless	57 1/4 @ 58
Insides, 12 lbs. up	57 1/4 @ 58
Outsides, 8 lbs. up	55
FANCY MEATS	
(L.c.l. prices)	
Beef tongues, corned	38 @ 39
Veal breads, under 6 oz.	74 @ 76
6 to 12 oz.	76 @ 78
12 oz. up	75 @ 77
Calf tongues	24 @ 26
Lamb fries	80 @ 82
Ox tails, under 1/2 lb.	18 @ 19
Over 1/2 lb.	19 @ 20

### WHOLESALE SMOKED MEATS

(L.c.l. prices)	
Hams, skinned, 14/16 lbs.,	
wrapped	40 @ 40 1/4
Hams, skinned, 14/16 lbs.,	
ready-to-eat, wrapped	48 @ 55
Hams, skinned, 16/18 lbs.,	
wrapped	47 @ 51
Hams, skinned, 16/18 lbs.,	
ready-to-eat, wrapped	49 @ 56
Bacon, fancy trimmed,	
brisket off, 8/10 lbs.,	
wrapped	42 @ 48
Bacon, fancy, square cut,	
seedless, 12/14 lbs.,	
wrapped	41 @ 46
Bacon, No. 1 sliced, 1-lb.,	
open-faced layers	40 @ 52 1/2

### CALF & VEAL—HIDE OFF

CARCASSES	(L.c.l. prices)
Choice, 80/150	47 @ 51
Choice, under 200 lbs.	47 @ 51
Good, 80/150	44 @ 48
Good, under 200 lbs.	40 @ 43
Commercial, 80/150	38 @ 44
Commercial, under 200 lbs.	38 @ 42
Utility, all weights	35 @ 39

### CARCASS LAMBS

(L.c.l. prices)	
Choice, 30/50	52 @ 54
Good, 30/50	50 @ 53
Commercial, all weights	47 @ 50

### CARCASS MUTTON

(L.c.l. prices)	
Good, 70/down	29 @ 30
Commercial, 70/down	28 @ 29
Utility, 70/down	27 @ 28

### FRESH PORK AND PORK PRODUCTS

(L.c.l. prices)	
Hams, skinned, 10/16 lbs.	41 @ 43
Pork loins, regular	41 @ 41 1/4
Pork loins, boneless	58 @ 59
Shoulders, skinned, bone	
in, under 16 lbs.	34 1/4 @ 34 1/2
Picnics, 4/6 lbs.	30 1/4 @ 30 1/2
Picnics, 6/8 lbs.	30 @ 30 1/4
Boston butts, 4/8 lbs.	37 1/4 @ 38
Tenderloins	51 @ 53
Neck bones	9 @ 10
Livers	28 1/4 @ 29
Kidneys	17 @ 17 1/2
Brains, 10 lb. pails	15 1/2 @ 16
Ears	10 @ 10 1/2
Snouts, lean in	16 1/4 @ 17
Feet, front	6 1/4 @ 7

### SAUSAGE MATERIALS— FRESH

(L.c.l. prices)	
Pork trim., reg.	29 @ 30
Pork trim., guar.	
50% lean	31 @ 32
Pork trim., spec.	
85% lean	43 @ 43 1/2
Pork trim., ex. 95% lean	44 @ 44 1/2
Pork cheek meat, trmd.	38 @ 38 1/2
Pork tongues, c.t., bone in	27 @ 27 1/2
Bull meat, boneless	51 @ 52
Bon's cow meat, f.c., C.C. 47	48 @ 49
Cow chucks, boneless	49 @ 50
Beef trimmings, 85-90%	43 @ 43 1/2
Beef head meat	37 @ 38
Beef cheek meat, trmd.	37 @ 38
Shank meat	50 @ 51
Veal trimmings, bon's	43 @ 44

### SAUSAGE CASINGS

(F. O. B. Chicago)	(L.c.l. prices quoted to manufacturers of sausage.)
Beef casings:	
Domestic rounds, 1% to 1 1/2 in.	60 @ 80
Domestic rounds, over 1 1/2 in., 140 pack	95 @ 1.10
Export rounds, wide, over 1 1/2 in.	1.85 @ 1.65
Export rounds, medium, 1 1/2 in. to 1 3/4 in.	1.10 @ 1.15
Export rounds, narrow, 1 in. under	1.05 @ 1.30
No. 1 weasands, 24 in. up	14 @ 14 1/2
No. 1 weasands, 22 in. up	5 @ 5 1/2
No. 2 weasands, 22 in. up	5 @ 5 1/2
Middles, sewing, 1 1/2 in.	1.20 @ 1.55
Middles, select, wide, 2 1/2 in.	1.45 @ 1.60
Middles, select, extra, 2 1/2 in. to 2 3/4 in.	1.80 @ 2.00
Middles, select, extra, 2 3/4 in. & up	2.40 @ 2.75
Beef bungs, export No. 1, 35	38 @ 38
Beef bungs, domestic	24 @ 26
Dried or salted bladders, per piece:	
12-15 in. wide, flat	24 @ 25
10-12 in. wide, flat	16 @ 16
8-10 in. wide, flat	5 @ 7
Pork casings:	
Extra narrow, 29 mm. & dn.	3.85 @ 4.10
Narrow, medium, 29 @ 32 mm.	3.70 @ 4.00
Medium, 32 @ 35 mm.	3.10 @ 3.25
Spec. medium, 35 @ 38 mm.	2.50 @ 2.60
Wide, 38 @ 42 mm.	2.25 @ 2.30
Export bungs, 34 in. cut	29 @ 32
Large prime bungs, 34 in. cut	10 @ 21
Medium prime bungs, 34 in. cut	12 @ 15
Small prime bungs	9 @ 12
Middles, per set, cap off	55 @ 79

### DRY SAUSAGE

(L.c.l. prices)	
Cervelat, ch. hog bungs	94 @ 97
Thuringer	57 @ 59
Farmer	80 @ 81
Holsteiner	60 @ 61
B. C. Salami	87 @ 89
B. C. Salami, new cond.	55 @ 55
Genoa style salami, ch.	93 @ 95
Pepperoni	81 @ 81
Mortadella, new condition	58 @ 58
Italian style hams	75 @ 75
Cappicola (cooked)	72 @ 76



# DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog casings.	50
Pork sausage, bulk	44
Frankfurters, sheep cas.	53
Frankfurters, hog cas.	54
Frankfurters, skinless	48
Bologna	43
Bologna, artificial cas.	45
Smoked liver, hog bungs.	47
New Eng. lunch, specialty	63
Mixed luncheon spec., ch.	52
Tongue and blood	39
Blood sausage	32
Souse	33
Polish sausage, fresh	42
Polish sausage, smoked	55

# SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	33	37
Resifted	34	38
Chili powder	37	37
Chili pepper	30	39
Cloves, Zanzibar	41	43
Ginger, Jam., unbl	78	84
Ginger, African	65	67
Cochin	..	..
Mace, fcy, Banda	..	..
East Indies	1.95	1.85
West Indies	1.35	1.30
Mustard, flour, fcy	..	..
No. 1	..	26
West India	..	..
Nutmeg	..	74
Paprika, Spanish	48	64
Pepper, Cayenne	..	72
Red, No. 1	..	62
Pepper, Packers	1.85	3.80
Pepper, white	3.80	3.76
Malabar	1.85	1.85
Black Lampung	1.85	1.85

# SEEDS AND HERBS

(L.c.l. prices)

	Whole for Saus.	Ground
Caraway seed	24	29
Cominos seed	30	36
Mustard ad., fcy	21	..
Yel. American	17	..
Marjoram, Chilean	..	..
Oregano	27	32
Coriander, Morocco	..	..
Natural No. 1	30	35
Marjoram, French	61	67
Sage Dalmation	..	..
No. 1	1.46	1.58

# CURING MATERIALS

	Cwt.
Nitrite of soda, in 425-lb. bbls., del., or f.o.b. Chgo.	\$ 9.30
Saltpeeter, b. ton, f.o.b. N. Y.	11.00
Dbf. refined gran.	11.00
Small crystals	14.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	Per ton
Granulated	\$21.40
Medium	27.80
Rock, bulk, 40 ton cars, delivered Chicago	11.40
Sugar	..
Raw, 96 basis, f.o.b. New Orleans	6.25
Refined standard cane gran., basis	8.25
Refined standard beet gran., basis	8.05
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	8.45
Dextrose, per cwt. in paper bags, Chicago	7.40

# PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles October 24	San Francisco October 24	No. Portland October 24
<b>FRESH BEEF: (Carcass)</b>			
<b>STEER:</b>			
Good:			
500-600 lbs.	\$47.00@48.00	\$48.00@49.00	\$49.00@51.00
600-700 lbs.	46.00@47.00	47.00@48.00	49.00@50.00
Commercial:			
350-700 lbs.	43.00@47.00	45.00@48.00	46.00@49.00
Utility:			
350-600 lbs.	40.00@43.00	43.00@45.00	43.00@44.00
<b>COW:</b>			
Commercial, all wts.	38.00@39.00	40.00@44.00	39.00@42.00
Cutter, all wts.	36.00@37.00	35.00@37.00	36.00@37.00
<b>FRESH CALF:</b>			
Good:			
200 lbs. down	48.00@50.00	48.00@50.00	48.00@50.00
Commercial:			
200 lbs. down	45.00@47.00	42.00@44.00	40.00@42.00
<b>FRESH LAMB (Carcass):</b>			
Choice:			
40-50 lbs.	51.00@52.00	48.00@51.00	49.00@50.00
50-60 lbs.	50.00@51.00	46.00@48.00	48.00@49.00
Good:			
40-50 lbs.	49.00@51.00	47.00@50.00	49.00@50.00
50-60 lbs.	48.00@49.00	45.00@47.00	48.00@49.00
Commercial, all wts.	47.00@49.00	44.00@47.00	45.00@47.00
Utility, all wts.	..	40.00@44.00	42.00@43.00
<b>MUTTON (EWE):</b>			
Good, 70 lbs. dn.	28.00@30.00	30.00@32.00	28.00@30.00
Commercial, 70 lbs. dn.	28.00@30.00	27.00@30.00	25.00@27.00
Utility, 70 lbs. dn.	26.00@28.00	25.00@27.00	21.00@22.00
<b>FRESH PORK CARCASSES: (Packer Style)</b>			
80-120 lbs.	..	37.00@38.00	..
120-160 lbs.	34.00@36.00	35.00@37.00	31.50@32.50
<b>FRESH PORK CUTS No. 1:</b>			
<b>LOINS:</b>			
8-10 lbs.	54.00@56.00	58.00@60.00	50.00@54.00
10-12 lbs.	54.00@56.00	54.00@56.00	50.00@54.00
12-16 lbs.	54.00@56.00	..	48.00@49.00
<b>PICNICS:</b>			
4-8 lbs.	..	35.00@40.00	..
<b>PORK CUTS No. 1:</b>			
<b>HAM, Skinned:</b>			
12-16 lbs.	(Smoked) 47.00@53.00	(Smoked) 52.00@54.00	(Smoked) 52.00@55.00
16-20 lbs.	47.00@50.00	52.00@56.00	52.00@55.00
<b>BACON, "Dry Cure" No. 1:</b>			
6-8 lbs.	44.00@51.00	54.00@56.00	52.00@55.00
8-10 lbs.	42.00@50.00	50.00@54.00	50.00@52.00
10-12 lbs.	42.00@50.00	..	50.00@52.00
<b>LARD, Refined:</b>			
Terence	18.50@18.00	..	17.00@17.50
50 lb. cartons & crns.	17.00@18.50	15.50@17.50	..
1 lb. cartons	17.50@19.00	17.50@18.50	17.25@18.00

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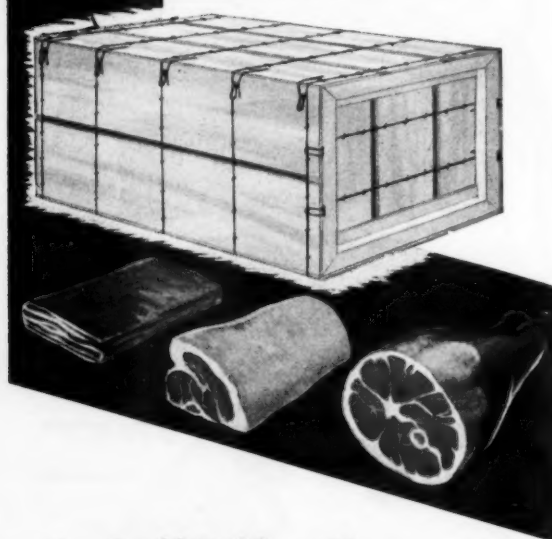
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## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

F.O.B. CHICAGO OR CHICAGO BASIS			PICNICS		
THURSDAY, OCTOBER 26, 1950			Fresh or F.F.A.		
REGULAR HAMS			4-6	29 1/4	29 1/4 n
Fresh or Frozen			4-8 range	29 1/2	29 1/2 n
8-10	30 1/4 n	30 1/4 n	6-8	28 @ 28 1/4	28 1/4 n
10-12	30 1/4 n	30 1/4 n	8-10	28 @ 28 1/4	28 1/4 n
12-14	30 1/4 n	30 1/4 n	10-12	28 @ 28 1/4	28 1/4 n
14-16	30 1/4 n	30 1/4 n	12-14	28 @ 28 1/4	28 1/4 n
BOILING HAMS			8/up, No. 2's	28 @ 28 1/4	28 1/4 n
Fresh or Frozen			Inc.	28 @ 28 1/4	28 1/4 n
16-18	40 1/4 n	40 1/4 n	BELLIES		
18-20	41 1/4 n	41 1/4 n	Fresh or Frozen		
20-22	41 1/4 n	41 1/4 n	6-8	29	30 n
SKINNED HAMS			8-10	29	30 n
Fresh or F.F.A.			10-12	29 1/4	29 1/4 n
10-12	42	42 n	12-14	27 1/2	28 1/4 @ 29 n
12-14	40	40 n	14-16	27 1/2	28 1/4 @ 29 n
14-16	40	40 n	16-18	27 1/2 @ 27 1/4	28 1/4 @ 29 n
16-18	43	43 n	18-20	27 1/2 @ 27 1/4	28 1/4 @ 29 n
18-20	43 1/4	43 1/4 n	D.S. BELLIES		
20-22	43 1/4	43 1/4 n	Clear		
22-24	43 1/4	43 1/4 n	18-20	27	28 1/4 n
24-26	42 1/4	42 1/4 n	20-25	26 1/4 @ 27	26 1/4 n
26-30	40	40 n	25-30	22 1/2	24 1/2 n
25/up, No. 2's	38 1/2	38 1/2 n	30-35	21 1/4	21 1/2 n
Inc.	38 1/2	38 1/2 n	35-40	19 1/4	20 n
OTHER D.S. MEATS			40-50	18 1/4	19 1/4 n
Fresh or Frozen			FAT BACKS		
Regular plates 17n	17n	17n	Green or Frozen		
Clear Plates 13n	13n	13n	6-8	10n	10 1/2 n
Square Jowls 19 1/2	20	20 n	8-10	10 1/2 n	11 n
Jowl Butts 15 1/4 @ 15 1/4	16 1/4 @ 16 1/4	16 1/4 n	10-12	12n	12 1/2 n
S. P. Jowls 17 @ 17 1/2	17 @ 17 1/2	17 1/2 n	12-14	13n	13 1/2 n
LARD FUTURES PRICES			14-16	14	14 n
MONDAY, OCTOBER 23, 1950			16-18	14	14 n
Open	High	Low	18-20	14 1/4	14 1/2 n
Oct. 13.45	13.55	13.30	20-25	14 1/4	14 1/2 n
Nov. 13.55	13.65	13.37 1/2	SOUTHERN KILL		
Dec. 14.25	14.25	14.00	September 1950 livestock slaughter in Alabama, Florida and Georgia under federal, state and municipal inspection:		
Jan. 14.25	14.25	13.95			
Mar. 14.37 1/2	14.37 1/2	14.12 1/2			
May 14.35	14.35	14.25a			
Sales: 7,400,000 lbs.					
Open interest at close Fri., Oct. 20th: Oct. 178, Nov. 432, Dec. 789.					
Jan. 298, Mar. 120; at close Sat., Oct. 21st: Oct. 170, Nov. 426, Dec. 798, Jan. 297 and Mar. 126 lots.					
TUESDAY, OCTOBER 24, 1950					
Nov. 13.27 1/2	13.30	12.97 1/2			
Dec. 14.05	14.05	13.85			
Jan. 14.05	14.05	13.80			
Mar. 14.25	14.25	14.10			
May 14.25	14.30	14.25			
Sales: 5,080,000 lbs.					
Open interest at close Mon., Oct. 23rd: Oct. 158, Nov. 422, Dec. 793, Jan. 314, Mar. 133 and May 2 lots.					
WEDNESDAY, OCTOBER 25, 1950					
Nov. 13.32 1/2	13.32 1/2	13.05			
Dec. 14.15	14.20	13.90			
Jan. 14.10	14.15	13.85			
Mar. 14.25	14.25	14.10			
May 14.25	14.30	14.25			
Sales: 6,920,000 lbs.					
Open interest at close Tues., Oct. 24th: Oct. 157, Nov. 432, Dec. 793, Jan. 323, Mar. 134 and May 7 lots.					
THURSDAY, OCTOBER 26, 1950					
Nov. 13.30	13.40	13.17 1/2			
Dec. 14.20	14.25	13.97 1/2			
Jan. 14.17 1/2	14.22 1/2	14.00			
Mar. 14.25	14.40	14.20			
May 14.35	14.55	14.32 1/2			
Sales: 6,120,000 lbs.					
Open interest at close Wed., Oct. 25th: Oct. 156, Nov. 429, Dec. 799, Jan. 315, Mar. 141 and May 7 lots.					
FRIDAY, OCTOBER 27, 1950					
Nov. 13.35	13.40	13.30			
Dec. 14.25	14.45	14.15			
Jan. 14.25	14.50	14.20			
Mar. 14.22 1/2	14.60	14.22 1/2			
May 14.35	14.55	14.55b			
Sales: About 9,000,000 lbs.					
Open interest at close Thurs., Oct. 26th: Oct. 156, Nov. 414, Dec. 795, Jan. 311, Mar. 137 and May 11 lots.					

### PACKERS' WHOLESALE LARD PRICES

	Sept. 1950	Sept. 1949
Cattle*	51.333	52.551
Calves	34.242	39.039
Hogs	137.416	119.427
Sheep	169	125
Goats	193	122

\*Includes calves at a few points.

### CANADIAN COLD STORAGE STOCKS

Canadian storage stocks on October 1 were as follows:

	Oct. 1* 1950	Sept. 1 1950	Oct. 1 1949
Beef	5,638,000	5,425,000	8,289,000
Veal	2,679,000	2,896,000	4,396,000
Pork	7,000,000	12,820,000	4,000,000
Mutton & Lamb	1,144,000	487,000	1,934,000

\*Preliminary

The wide range of subjects covered by THE NATIONAL PROVISIONER makes it an indispensable aid to packers.

# MARKET PRICES

NEW YORK

## WHOLESALE FRESH MEATS

### CARCASS BEEF

(L.C.I. prices)  
Oct. 25, 1950  
per lb.  
City

Choice, 800 lbs./down	49 1/2 @ 51
Good, 800 lbs./down	48 @ 50
Commercial	
Canner and cutter	42 @ 45 1/2
Bologna bulls	37 1/2 @ 45 1/2

### BEEF CUTS

(L.C.I. prices)

Choice:	
Hinds and ribs	55 @ 57
Rounds, N.Y. flank off	58 @ 61
Hips, full	65 @ 70
Top sirloins	64 @ 66
Short loins, untrimmed	65 @ 70
Ribs, 30/40 lbs.	58 @ 63
Chucks, non-kosher	49 @ 51
Briskets	39 @ 41
Flanks	38 1/2 @ 41
Good:	
Hinds and ribs	53 @ 58
Rounds, N.Y. flank off	54 @ 56
Hips, full	56 @ 59
Top sirloins	62 @ 64
Short loins, untrimmed	62 @ 66
Chucks, non-kosher	49 @ 50
Ribs, 30/40 lbs.	55 @ 60
Briskets	39 @ 41
Flanks	23 1/2 @ 25

### FRESH PORK CUTS

(L.C.I. prices)

Hams, regular, 14/down	39 1/2 @ 41 1/2
Hams, skinned, 14/down	42 @ 44
Picnics, 4/8 lbs	31 1/2
Bellies, sq. cut, seedless	
6/12 lbs.	31
Pork loins, 12/down	46 @ 50
Boston butts, 4/8 lbs.	40 @ 42
Spareribs, 3/down	39 @ 41
Pork trim., regular	30 @ 31
Pork trim., ex. lean, 95%	45
City	
Hams, regular, 14/down	43 @ 44
Hams, skinned, 14/down	44 @ 47
Skinned shoulders	
12/down	39 @ 40
Picnics, 4/8 lbs	35 @ 37
Pork loins, 12/down	48 @ 52
Boston butts, 4/8 lbs.	40 @ 45
Spareribs, 3/down	40 @ 46
Pork trim., regular	25 @ 29

### FANCY MEATS

(L.C.I. prices)

Veal breads, under 6 oz.	72
6 to 12 oz.	80
12 oz. up	1.00
Beef kidneys	25
Beef livers, selected	70 @ 80
Beef livers, selected, kosher	90 @ 95
Lamb fries	55
Oxtails, over 1/2 lb.	35

## DRESSED HOGS

(L.C.I. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	32 1/2 @ 33
137 to 153 lbs.	32 1/2 @ 33
154 to 171 lbs.	32 1/2 @ 33
172 to 188 lbs.	32 1/2 @ 33

## LAMBS

(L.C.I. prices)

Choice lambs	51 @ 60
Good lambs	51 @ 60
Legs, gd. and ch.	63 @ 66
Hindsaddles, gd. and ch.	61 @ 67
Loins, gd. and ch.	64 @ 70

## MUTTON

(L.C.I. prices)

Good, under 70 lbs.	30 @ 32
Comm., under 70 lbs.	28 @ 30
Utility, under 70 lbs.	24 @ 25

## VEAL—SKIN OFF

(L.C.I. prices)

Choice carcass	49 @ 53
Good carcass	44 @ 50
Commercial carcass	37 @ 44
Utility	35 @ 37

## BUTCHERS' FAT

(L.C.I. prices)

Shop fat	4 1/2
Breast fat	6
Edible suet	6 1/2
Inedible suet	6 1/2

## CANADIAN SLAUGHTER

In its report of September 1950 slaughter of livestock in inspected plants in Canada, the Dominion Department of Agriculture gives the average dressed weight of hogs as 162.9 lbs.; cattle, 476.4 lbs.; calves, 150.0 lbs., and sheep and lambs, 43.1 lbs. These weights compare with 163.8, 464.4, 150.3 and 44.3 lbs., respectively, in September a year earlier. The number of livestock slaughtered during the two months:

	Sept. 1950	Sept. 1949
Cattle	113,638	145,229
Calves	85,890	73,352
Hogs	298,155	274,735
Sheep	97,393	125,882

## WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, OCTOBER 24, 1950

All quotations in dollars per cwt.

### BEEF:

#### STEER:

Choice:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	\$49.75-51.00
700-800 lbs.	48.75-50.00

#### Good:

350-500 lbs.	None
500-600 lbs.	48.50-50.00
600-700 lbs.	48.00-49.25
700-800 lbs.	47.25-48.50

#### Commercial:

350-600 lbs.	42.00-45.50
600-700 lbs.	42.00-45.50

#### Utility:

350-600 lbs.	None
--------------	------

#### COW:

Commercial, all wts.	35.50-39.75
Utility, all wts.	37.00-38.75
Cutter, all wts.	None
Canner, all wts.	None

### VEAL—SKIN OFF:

Choice:	
80-110 lbs.	50.00-53.00
110-150 lbs.	49.00-51.00

#### Good:

50-80 lbs.	None
80-110 lbs.	48.00-50.00
110-150 lbs.	44.00-49.00

#### Commercial:

50-80 lbs.	37.00-39.00
80-110 lbs.	40.00-44.00
110-150 lbs.	38.00-42.00
Utility, all wts.	35.00-37.00

### CALF—SKIN OFF:

#### Choice:

200 lbs. down	None
200 lbs. up	None

#### Good:

200 lbs. down	41.00-43.00
200 lbs. up	41.00-43.00

#### Commercial:

200 lbs. down	38.00-41.00
200 lbs. up	37.00-39.00
Utility, all wts.	None

### LAMB:

#### Choice:

30-40 lbs.	53.00-54.00
40-45 lbs.	52.00-53.00
45-50 lbs.	52.00-53.00
50-60 lbs.	49.00-52.00

#### Good:

30-40 lbs.	52.00-53.00
40-45 lbs.	51.00-52.00
45-50 lbs.	50.00-51.00
50-60 lbs.	48.00-50.00

#### Commercial, all wts.

48.00-51.00
-------------

#### Utility, all wts.

None
------

### MUTTON (EWE): 70 Lbs. Down:

Good	30.00-32.00
------	-------------

### Commercial

25.00-30.00
-------------

### Utility

24.00-25.00
-------------

### FRESH PORK CUTS. LOINS No. 1:

#### (BLADELESS INCL.)

8-10 lbs.	49.00-51.00
10-12 lbs.	49.00-51.00
12-16 lbs.	48.00-49.00
16-20 lbs.	None
Butts, Boston Style:	
4-8 lbs.	40.00-42.00
Hams, skinned, No. 1:	
10-14 lbs.	44.00-46.00
Spareribs, 3 lbs. down	39.00-41.00

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# BY-PRODUCTS....FATS AND OILS

## TALLOW AND GREASES

Thursday, October 26, 1950

The week opened with a strong to higher tone in the market for tallows and greases and materials were hard to uncover for inquiries at current price levels. Sellers generally were optimistic for higher prices and only light trading was reported. A few tanks of fancy tallow sold at 14@14½c and yellow grease reportedly moved to Canadian destinations at 11c, Chicago basis, Monday and early Tuesday.

Late Tuesday buying interest cooled rapidly and by midweek materials had appeared in the market and an easier tone had developed with offering prices at fractionally lower levels. Soapers had not changed their views, which still were considerably less than the new offering prices. Dealer-exporters were extremely quiet also, which contributed to the inactivity.

On Thursday morning some principal soaper interests increased their bids to 13¼c for fancy tallow, 12½c for choice white grease, and 10½c for yellow grease. After being credited with obtaining sizeable but undisclosed quantities of materials, these interests again withdrew from the market.

The eastern market was unchanged early in the week and dealers had to pay premiums of 2¼@2½c for material in tank cars. It was estimated that most of the shorts had covered in tallow, and that nominal quotations for fancy tallow in drums would be 16c.

On the West Coast the early market was 12c for fancy tallow, 11½c for prime, and 11c for special. Dealer-exporters were buying fancy at 13¼c in San Francisco and 13c in Los Angeles. Yellow grease was nominal at 10c at both points.

**TALLOW:** Thursday's quotations (carlots delivered usual consuming points) were: Edible tallow, 14@14½c; fancy, 13¼@14c; choice, 13@13½c; prime, 13@13½c; special, 12¼@12½c;

No. 1, 10½@11c; No. 3, 10½@10½c, and No. 2, 9½c.

**GREASES:** Thursday's quotations were: Choice white, 12½@12½c; A-white, 11¼@12c; B-white, 11@11½c; yellow, 10½@10½c; house, 8½c; brown, 8c, and brown (25 acid), 8½c.

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b.	
Production point	\$35.00
Blood, dried 16% per unit of ammonia	8.75
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	2.00
Soda nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports	48.00
in 100-lb. bags	51.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	8.50
Phosphates	
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw 4½% and 50% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.76
Dry Rendered Tankage	
50% protein, unground, per unit of protein	\$1.80

## EASTERN FERTILIZER MARKET

New York, October 26, 1950

All by-product markets improved as there was a better demand for cracklings, wet rendered tankage, and blood. Cracklings sold at \$1.80, f.o.b. New York.

The demand for fishmeal increased slightly and as the menhaden fishing season is over, better prices are expected.

Supplies of blood are rather limited with last sales on the basis of \$8.75, f.o.b. eastern points.

## PROCESSED OILS TAXES

Taxes collected on coconut and other processed vegetable oils during September, 1950, totaled \$1,509,927.05, compared with \$1,504,050.52 collected during the same month a year earlier.

## BY-PRODUCTS MARKETS

(Chicago, Thursday, October 25, 1950)

### Blood

	Unit Ammonia
*Unground, per unit of ammonia	\$8.75

### Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test	*\$9.00@9.50
High test	*8.75@9.00
Liquid stick tank cars	4.25

### Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged	\$115.00
50% meat and bone scraps, bulk	110.00
55% meat scraps, bulk	110.00
60% digester tankage, bulk	115.00
90% digester tankage, bagged	120.00
80% blood meal, bagged	150.00
95% special steamed bone meal, bagged	50.00

### Fertilizer Materials

High grade tankage, ground	
per unit ammonia	\$7.50
Hoof meal, per unit, ammonia	7.25@7.50

### Dry Rendered Tankage

	Per unit Protein
Cake	*\$1.85@1.87½
Expeller	*1.85@1.87½

### Gelatine and Glue Stocks

Calf trimmings (limed)	\$1.75@2.00
Hide trimmings (green, salted)	1.75
Cattle jaws, skulls and knuckles, per ton	65.00
Pig skin scraps and trim, per lb.	8.25

### Animal Hair

Winter coil dried, per ton	\$110.00@115.00
Summer coil dried, per ton	80.00@85.00
Cattle switches, per piece	5¼@6
Winter processed, gray, lb.	13¼@14
Summer processed, gray, lb.	8¼

\*Quoted delivered basis.

## Lard, Tallow Exports Rise

Among the outstanding features of the United States August, 1950, agricultural exports on a quantitative basis, compared with those of August, 1949, were the large exports of lard, which totaled 33,126,000 lbs., and edible and inedible tallow, which totaled 50,166,000 lbs., according to the U. S. Department of Agriculture.

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## VEGETABLE OILS

Wednesday, October 25, 1950

A trade volume large enough to offset the scattered trading of the past few weeks developed in the crude edible vegetable oil markets this week. One of the contributing factors may have been the sudden interest shown by foreign buyers. This would indicate that government allocations are in order and that prices will advance.

The increased buyer interest resulted in higher prices, although there were no sharp advances made in any one day. Corn oil, peanut oil, and cottonseed oil steadily advanced to 1c above the previous Wednesday. Soybean oil prices climbed  $\frac{1}{2}$ c and coconut oil

progressed  $\frac{1}{4}$ c in the same amount of time.

Late last week, although trading continued normally, buyers indicated a willingness to look at offerings. On Monday, however, all offerings were readily purchased and the activity started.

**CORN OIL:** There were very few trades made late last week. On Monday, however, sales picked up and 18c became the selling price. This level held through the next day, but on Wednesday a  $\frac{1}{4}$ c price increase also sold.

**SOYBEAN OIL:** Sales made late last week ranged from 14 $\frac{1}{2}$ c to 14 $\frac{3}{4}$ c. A  $\frac{1}{4}$ c advance was gained Monday, with sales made at the 14 $\frac{3}{4}$ c price. After these sales, offerings were raised to 14 $\frac{1}{2}$ c and 15c. Bids were confined to the previous selling level until Wednesday, then sales at 15c were reported.

**PEANUT OIL AND COCONUT OIL:** Interest improved in these two markets but not enough to be considered good. Peanut oil showed very little action at a 19 $\frac{1}{2}$ c price, yet sales were reported late Tuesday at 20c. On Wednesday, peanut oil was quoted at 20c nominal. A 15 $\frac{1}{2}$ c nominal price prevailed in coconut oil until late Tuesday, then sales were reported at 16c. On Wednesday offerings were noted at 16 $\frac{1}{4}$ c.

**COTTONSEED OIL:** Sales in the Valley and Southeast were made at 18 $\frac{1}{2}$ c late last week. Texas sold at

the same time for 18 $\frac{1}{2}$ c. On Monday, Valley oil sold at 18 $\frac{1}{2}$ c and 18 $\frac{3}{4}$ c, with offerings as high as 20c noted in the Southeast. The market quieted on Tuesday, but advanced again on Wednesday. Oil in the Valley and Southeast sold for 19c, while Texas oil moved for 18 $\frac{1}{2}$ c.

The quotations from the New York futures exchange for the first four days of the week were as shown in the table below:

### MONDAY, OCTOBER 23, 1950

Dec.	21.12	21.38	21.00	21.13	20.92
Jan.	21.00	21.21	20.80	20.91	20.69
Mar.	21.08	21.29	20.80	20.90	20.68
May	20.85	21.00	20.58	20.67	20.45
Sept.	19.10	19.35	19.00	19.00	18.90
Oct.	*18.25	18.50	18.45	18.50	18.00

Total sales: 464 lots.

### TUESDAY, OCTOBER 24, 1950

Dec.	21.13	21.37	21.07	21.37	21.13
Jan.	21.00	21.21	20.80	20.91	20.69
Mar.	21.08	21.29	20.80	20.90	20.68
May	20.85	21.00	20.58	20.67	20.45
Sept.	*19.10	19.35	19.00	19.00	18.90
Oct.	*18.25	18.50	18.50	18.50	18.50

Total sales: 413 lots.

### WEDNESDAY, OCTOBER 25, 1950

Dec.	21.00	22.04	21.50	22.00	21.37
Jan.	21.40	21.75	21.25	21.70	21.15
Mar.	21.45	21.74	21.25	21.68	21.14
May	21.15	21.42	21.06	21.42	20.91
Sept.	*19.25	19.78	19.50	19.75	19.25
Oct.	*18.25	18.50	18.50	*18.50	18.00

Total sales: 649 lots.

### THURSDAY, OCTOBER 26, 1950

Dec.	22.05	22.15	21.85	21.97	22.00
Jan.	21.80	21.90	21.58	21.71	21.70
Mar.	21.85	21.90	21.58	21.67	21.68
May	21.54	21.60	21.31	*21.42	21.42
Sept.	*19.50	19.97	19.80	19.80	19.75
Oct.	18.85	18.85	18.85	*18.90	18.85

Total sales: 790 lots.

## VEGETABLE OILS

Wednesday, October 25, 1950

Crude cottonseed oil, carloads f.o.b. mills	19pd
Valley	19pd
Southeast	18 $\frac{1}{2}$ pd
Texas	18 $\frac{1}{2}$ pd
Corn oil in tanks, f.o.b. mills	18 $\frac{1}{2}$
Soybean oil, Decatur	15pd
Peanut oil, f.o.b. Southern Mills	20n
Coconut oil, Pacific Mills	16 $\frac{1}{2}$ ax
Cottonseed foots	
Midwest and West Coast	3 $\frac{1}{4}$ b
East	3 $\frac{1}{4}$ b

## OLEOMARGARINE

Wednesday, October 25, 1950

Prices f.o.b. Chicago

White domestic vegetable	54.00
White animal fat	55.00
Milk churned pastry	56.00
Water churned pastry	57.25

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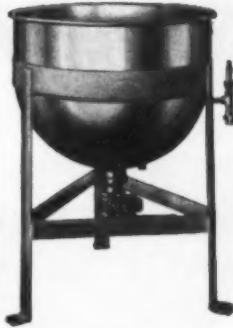
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# HIDES AND SKINS

Hide market active and higher—About 80,000 hides sold with most trading concluded by Tuesday—Heavy cows record biggest advance and are  $1\frac{1}{2}$ @2c higher—Light cows and other light hides generally up 1c for week—Branded steers sell  $28\frac{1}{2}$ c and 28c basis.

## CHICAGO

**PACKER HIDES:** In what appeared to be a desire on the part of all concerned to enter the convention on a good note and to get all trading out of the way early, there was a surprisingly active hide trade from the very outset of the week and by Tuesday night the trading for the week had been about concluded, with some classifications showing price advances of as much as 2c.

As mentioned previously, trading started on Monday with most sales steady, but with light cows recording two advances of  $\frac{1}{2}$ c each during the day. All told about 31,000 hides were sold, with most all types being included; the only other gain recorded, in addition to light cows, was in light native steers and these advanced from  $33\frac{1}{4}$  to  $33\frac{3}{4}$ c.

On Tuesday there was another active market, with approximately 50,000 more hides being sold. In the trading light cows sold steady with the gains they

had recorded on Monday, while most all other hides showed price gains of  $\frac{1}{2}$ @2c, with heavy native cows showing the top gain.

About 10,000 heavy cows sold during the week, while branded cows which were  $\frac{1}{2}$ @1c higher about doubled this figure. Light cows were traded in about the same volume as branded cows, with close to 20,000 reported sales.

With the exception of branded steers which accounted for about 15,000 of the remaining volume the trading was rather well scattered. The branded steers, after selling steady Monday, sold on Tuesday at  $28\frac{1}{2}$  and 28c.

Couple cars light native steers sold 34c. Mixed car St. Paul light and heavy native steers sold 34c and 31c. Mixed car branded steers, light and ex-light, sold  $31\frac{1}{2}$ c and  $34\frac{1}{2}$ c. Car Fort Worth and car Oklahoma light cows sold 40c, Chicago basis. Car bulls sold 21c early, but later in the week  $21\frac{1}{2}$ c was bid. In the only other trading during the week, approximately 10,000 heavy native steers sold with early sales at 30c, while later sales were on  $30\frac{1}{2}$ @31c range, depending on point. As has been the case in most trading recently, all sales were from current production.

**OUTSIDE SMALL PACKER:** Because of the tanner convention held at the Edgewater hotel in Chicago late this week, it was almost impossible to contact traders of small packer and outside packer hides, so the information on these markets this week is sketchy.

It did appear, however, that the outside small packer and country hide markets were moving in about the same pattern as the packer market, and that prices were generally about \$1 above last week's quotations. Action was described as good, with demand sufficient to quickly absorb all offerings.

**SHEEPSKINS:** A continuation of the slight increase in receipts and stiff buyer resistance combined to push the price of shearlings down for the first time in several weeks. Indications of this possibility have been observed for

the past two weeks; however, this week was the first time that lower sales were actually confirmed, and even then the full extent of the decline was not disclosed, but only indicated.

The initial decline was 10c, with a load of No. 1 shearlings and clips moving at \$4.65 and \$5.15. Later another sale was made with the clips at \$4.65 and the No. 1 shearlings at \$4.40, but at the close of the week even these prices seemed high. There was one bid in the market that gives a partial idea of the market picture. The buyer was bidding \$4.60, \$4.10, \$2.50 and \$1.80, and although his bid was unfilled, these prices did not appear to be too far away from trading levels. Pickled skins were about steady, but with an increase in cockle to be expected, these prices may also work a little lower. Dry pelts were steady at 40@42c.

**CALFSKINS AND KIPSKINS:** There was a little trading in kipskins this week, but the calfskin sales of the last two weeks apparently had about taken most of these off the market for the time being. On Wednesday, total of 22,000 kipskins sold at 60c, with most of the overweights at 55c. There were also few overweights from southern points at  $52\frac{1}{2}$ c. Late last week two, and possibly three, packers moved their holdings in regular slunks at \$3.70. This was 5c below last previous sales and the trading was at the buyers' bid prices which had been made about two weeks previous to the sale.

**WEST COAST:** From most indications, packers in this area, both large and small, are fairly well sold for the balance of October. No new prices different from the  $26\frac{1}{2}$ c and 29c mentioned here last week have been heard, but in view of the higher packer market, higher prices are anticipated.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended October 21, 1950, were 6,022,000 lbs.; previous week 5,626,000 lbs.; same week 1949, 6,250,000 lbs.; 1950 to date, 239,603,000 lbs.; corresponding period a year earlier, 284,562,000 lbs.

Shipments for the week ended October 21 totaled 3,873,000 lbs.; previous week, 3,997,000 lbs.

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# WEEK'S CLOSING MARKETS

## N. Y. HIDE FUTURES

MONDAY, OCTOBER 23, 1950

	Open	High	Low	Close
Dec.	28.40	28.75	28.40	28.51
Mar.	27.25	27.64	27.35	27.35
June	27.00b	27.35	27.35	27.05b
Sept.				

Close: 20 to 35 points higher; sales 68 lots.

TUESDAY, OCTOBER 24, 1950

	Open	High	Low	Close
Dec.	28.60b	28.85	28.65	28.70b
Mar.	27.40b	27.60	27.45	27.54
June	27.05b	27.22	27.15	27.15b
Sept.				

Close: 10 to 19 points higher; sales 45 lots.

WEDNESDAY, OCTOBER 25, 1950

	Open	High	Low	Close
Dec.	28.85b	29.05	28.70	28.70
Mar.	27.50b	27.65	27.70	27.60b
June	27.75			27.20b
Sept.				

Close: unchanged to 6 points up; sales 57 lots.

THURSDAY, OCTOBER 26, 1950

	Open	High	Low	Close
Dec.	28.55b	28.55	28.25	28.25
Mar.	27.50b	27.46	27.10	27.25-10
June	27.05b	27.00	27.00	27.00
Sept.				

Close: 20 to 50 points lower; sales 41 lots.

FRIDAY, OCTOBER 27, 1950

	Open	High	Low	Close
Dec.	28.20b	28.55	28.45	28.55
Mar.	27.15b	27.55	27.35	27.40
June	26.85b	27.20	27.20	27.20b
Sept.				

Closing 2 to 45 points lower; sales 25 lots.

## LIVESTOCK NUMBERS ARE HIGHER IN WEST GERMANY

Livestock numbers in western Germany, except for sheep, are continuing their upward trend, according to the June 3, 1950, census in that country. Cattle numbers totaled 11,286,000 head, almost 3 per cent above the June 1949 figure, while the 9,116,000 head of hogs were 23 per cent above the preceding year. Sheep numbers declined, however, to 2,314,000 head, a decrease of 22 per cent from 1949. The substantial increases in cattle and hog numbers reflect the increased availability of both domestic and imported feed, the relatively favorable relationship between feed and livestock prices and the gradual return to more normal economic conditions.

## NEW LAMB TOP ESTABLISHED

A new record high price for October was established for lambs at the Chicago market this week when lambs sold for \$29.75 per cwt. on October 23, which was 25c above the previous top established a week earlier, and then sold for \$30 per cwt. on October 24 and 25. This price fell 50c on October 26, however, and on the same day the hog top established a new five months' low of \$19.40 per cwt., the lowest since May 6, 1950.

## Australian Meat to U. S.

Australia recently completed the sale of some 2,000,000 lbs. of meat, mainly lambs, to the United States and Canadian markets, it has been announced. New Zealand is expected to complete similar transactions in the near future, but for a greater volume.

## FRIDAY'S CLOSINGS

### Provisions

The live hog top at Chicago was \$19.50; the average, \$19.25. Provision prices were quoted as follows: Under 12 pork loins, 4 1/4 @ 4 1/4; 10/14 green skinned hams, 40 @ 42; 4/8 Boston butts, 36 1/2 @ 37; 16/down pork shoulders, 31 1/2 @ 32; 3/down spareribs, 34 1/2 @ 35; 8/12 fat backs, 10 1/2 @ 12; regular pork trimmings, 28; 18/20 DS bellies, 26 1/2 n; 4/6 green picnics, 29 1/2; 8/up green picnics, 28 1/4.

P.S. loose lard was quoted at 13.50a and P. S. lard in tierces at 13.50n.

### Cottonseed Oil

New York cottonseed oil futures quotations were: Dec. 22.55; Mar. 22.25; May 22.25; July 22.00; Sept. 20.50b, 20.60a; Oct. 19.50. Sales totaled 910 lots.

## CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago, week ended October 21:

	Week Oct. 21	Previous week	Cor. Week 1949
Cured meats, pounds	17,104,000	20,423,000	17,053,000
Fresh meats, pounds	24,127,000	21,751,000	33,677,000
Lard, pounds	2,374,000	3,273,000	6,212,000

## CHICAGO HIDE QUOTATIONS

### PACKER HIDES

	Week ended Oct. 20, 1950	Previous Week	Cor. week 1949
Nat. str.	30 1/2 @ 34	30	24 @ 25
Hvy. Tex. str.	28 1/2	28	22
Hvy. butt.			
Brand'd str.	28 1/2	28	22
Hvy. Col. str.	28	27 1/2	21 1/2
Ex-light Tex. str.	34 1/2	33 1/2	26 1/2
Brand'd cows	31 1/2 @ 32	31	24 1/2 @ 24 1/2
Hvy. nat. cows	31 1/2 @ 32	30	24 1/2 @ 25
Lt. nat. cows	34 @ 35	33	25 1/2 @ 27 1/2
Nat. bulls	21 1/2 n	21	17 1/2
Brand'd bulle.	29 1/2 n	20	16 1/2
Calfskins			
Nor.	75 @ 80	75 1/2 @ 80 1/2	55 @ 65
Kips.			
Nor. nat.	60	59 1/2	50
Kips.			
Nor. brand.	57 1/2	57	47 1/2
Slunks, reg.	3.70	3.75	3.00
Slunks, hris.	.90	.90	1.20

### CITY AND OUTSIDE SMALL PACKERS

41-42 lb. aver.	31 1/2 @ 32 1/2	30 1/2 @ 31 1/2	21 @ 23
50-52 lb. aver.	30	29	20 @ 22
63-65 lb. aver.	27 1/2 @ 28 1/2	26 1/2 @ 27 1/2	15 1/2 @ 16 1/2
Nat. bulls	17 1/2 @ 18	17 1/2 @ 18	14 1/2 @ 15 1/2
Calfskins	55 @ 60	55 @ 60	45 @ 43
Kips, nat.	40 @ 45	40 @ 45	35 @ 36
Slunks, reg.	3.00 @ 3.25	3.00 @ 3.25	2.25 @ 2.50
Slunks, hris.	75	75	75 @ 1.00

All packer hides and all calf and kipkins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; slunks quoted flat.

### COUNTRY HIDES

All weights			
50-52	26 @ 27	25 @ 26	19 @ 19 1/2
Bulls	13 @ 13 1/2	13 @ 13 1/2	12n
Calfskins	33 @ 35	33 @ 35	26 @ 28
Kipkins	31 @ 33	31 @ 33	24 @ 26

All country hides and skins quoted on flat trimmed basis.

### SHEEPSKINS, ETC.

Pkr. shearings, No. 1	4.40n	4.75	2.65 @ 3.00
Dry pelts	40 @ 42	40 @ 42	28 1/2
Horsehides, untrmd.	13.00 @ 13.50	12.50 @ 13.00	10.50 @ 11.50



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# LIVESTOCK MARKETS

Weekly Review

## Increased Hog Slaughter Lifts Total Inspected Meat Output 5%

THE United States Department of Agriculture estimated the inspected meat production for the week ended October 21 to be 320,000,000 lbs. The slaughter volume of all species showed little change from the previous week, except for hog slaughter which increased 12 per cent. Total production advanced 5 per cent from 304,000,000 lbs. reported for the week ended October 14, but showed a 2 per cent drop from the

the preceding week but 6 per cent below the 1,236,000 kill for the same week a year ago. Production of pork was estimated at 157,000,000 lbs., compared with 139,000,000 for the preceding week and 159,000,000 in the same period last year. Estimated lard production of 34,800,000 lbs. compared with 31,000,000 in the previous week, and 38,900,000 processed in the corresponding period last year. Sheep and lamb slaughter was 257,000

### WILLIAMS MEAT CO. BUYS CHAMPION OF ROYAL SHOW

The grand champion steer of the American Royal Live Stock Show, a 1,200-lb. Hereford steer shown by 16-year-old Sim Reeves, jr., of Ft. Stockton, Tex., sold at auction for \$4.01 a lb. to the Williams Meat Co. of Kansas City, Mo. This was the highest price paid in a Royal sale since 1947 when the top was \$11.50 per lb. The reserve grand champion, another Hereford, brought \$2.02 a lb. from the Rutherford Food Corp. The Williams Meat Co. also purchased the grand champions of the Royal fat carlot show, prime Hereford steers shown by Karl and Jack Hoffman of Ida Grove, Ia., for \$62 per cwt.

A Missouri Chester White barrow, weighing 253 lbs., was the grand champion of the show, but was not sold at auction. The reserve grand champion, a 235-lb. Poland China, sold for 75c per lb. Swift & Company purchased the champion barrow of the junior division of the show, a 290-lb. Poland China, for 38c per lb., and also the reserve grand champion of the junior division, a 265-lb. Duroc, for 30c per lb. The grand champion lamb, a Southdown, was sold to Williams Meat Co. for \$4.75 per lb.

### ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION<sup>1</sup>

Week ended October 21, 1950, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	
Oct. 21, 1950 .....	296	137.5	109	14.6	1,160	156.6	257	11.1	319.8
Oct. 14, 1950 .....	266	139.1	112	15.2	1,034	138.6	260	11.2	304.1
Oct. 22, 1949 .....	272	137.0	136	17.8	1,236	159.3	278	12.3	326.4

#### AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD. Per 100 lbs.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	lbs.	Total mil. lbs.
Oct. 21, 1950 .....	966	517	246	134	233	135	93	43	12.9	34.8
Oct. 14, 1950 .....	968	523	250	136	231	134	93	43	13.0	31.0
Oct. 22, 1949 .....	937	504	243	131	228	129	94	44	13.8	38.9

<sup>1</sup>1950 production is based on the estimated number slaughtered for the current week and average weights of the preceding week.

326,000,000 lb. output of the same week last year.

The total number of cattle slaughtered, 226,000 head, compared evenly with the week earlier, yet a 2 per cent drop was noted compared with the same week in 1949. The total beef production of 137,000,000 lbs. compared with 139,000,000 lbs. for the preceding week and 137,000,000 lbs. for the week a year earlier.

Calf slaughter totaled 109,000 head, compared with 112,000 in the preceding week and 136,000 in the week last year. Output of inspected veal in the three weeks under comparison was 14,600,000, 15,200,000 and 17,800,000 lbs.

Hog slaughter of 1,160,000 head was 12 per cent above 1,034,000 reported for

head, compared with 260,000 head a week earlier and 278,000 in the week last year. Production of lamb and mutton in the three weeks under comparison amounted to 11,100,000, 11,200,000 and 12,300,000 lbs., respectively.

The table above shows numbers, average weights and yield of livestock slaughtered.

### LIVESTOCK CAR LOADINGS

A total of 17,259 cars were loaded with livestock during the week ended October 14, 1950. This is a decrease of 2,253 from the same week in 1949, and a decrease of 2,666 cars from loadings in the corresponding week in 1948.

### CANADIAN HOG NUMBERS

The hog population in Canada on June 1, 1950, was reported at 5,247,100 head, compared with 5,162,900 on the comparable date of 1949, according to the Canadian Bureau of Statistics. This 2 per cent increase was accounted for by larger hog numbers in all provinces except Manitoba, Saskatchewan and Alberta.

Canadian cattle numbers on June 1 were estimated at 8,992,000 head, a decrease of 1 per cent from the preceding year. Sheep numbers were reported at 2,015,000 head, a decline of 50,000 from a year earlier.

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## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, October 24, were reported by the Production and Marketing Administration as follows:

**HOGS:** (Quotations based on hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

**BARROWS & GILTS:**  
Good and Choice:

120-140 lbs.	...\$17.00-18.25	\$17.00-18.50	\$.....	\$.....	\$.....
140-160 lbs.	...18.00-19.25	18.25-19.25	17.50-18.50	18.50-19.75	17.50-18.50
160-180 lbs.	...19.00-19.75	19.00-19.60	18.00-19.25	17.50-19.00	18.50-18.75
180-200 lbs.	...19.50-19.75	19.40-19.65	19.00-19.50	18.75-19.35	18.25-19.10
200-220 lbs.	...19.40-19.75	19.50-19.65	19.25-19.50	18.75-19.35	19.00-19.10
220-240 lbs.	...19.40-19.75	19.50-19.65	19.25-19.50	18.75-19.35	19.00-19.10
240-270 lbs.	...19.25-19.60	19.50-19.65	19.15-19.35	18.75-19.35	19.00-19.10
270-300 lbs.	...19.00-19.50	19.50-19.65	19.00-19.25	18.75-19.35	.....
300-330 lbs.	...18.85-19.25	19.25-19.50	19.00-19.25	18.50-19.00	.....
330-360 lbs.	...18.75-19.25	19.00-19.35	18.75-19.00	18.50-19.00	.....

**Medium:**  
160-220 lbs. ... 17.25-19.50 18.00-19.00 18.25-19.25 16.25-19.00 .....

**SOWS:**  
Good and Choice:

270-300 lbs.	... 18.75-19.00	19.00-19.25	18.50-18.75	17.75-18.50	17.00-18.75
300-330 lbs.	... 18.75-19.00	19.00-19.25	18.50-18.75	17.75-18.50	17.00-18.75
330-360 lbs.	... 18.25-19.00	18.50-19.00	18.25-18.75	17.75-18.50	17.00-18.75
360-400 lbs.	... 17.50-18.50	18.25-19.00	18.00-18.50	17.75-18.50	17.00-18.75

**Good:**  
400-450 lbs. ... 17.25-18.00 17.75-18.25 17.75-18.25 17.00-18.00 16.75-17.75

450-550 lbs. ... 17.25-17.75 16.75-18.00 17.00-18.00 17.00-18.00 16.75-17.75

**Medium:**  
250-350 lbs. ... 16.75-18.50 16.00-18.50 17.00-18.25 16.50-18.25 .....

**PIGS (Slaughter):**  
Medium and Good:

90-120 lbs. ... 14.00-17.25 14.00-18.00 .....

**SLAUGHTER CATTLE, VEALERS AND CALVES:**

**STEERS, Choice:**

700-900 lbs.	... 31.00-32.50	31.50-32.75	31.00-32.50	31.00-32.00	31.00-33.00
900-1100 lbs.	... 31.25-32.75	31.50-33.50	31.25-33.00	31.50-32.75	31.00-33.00
1100-1300 lbs.	... 31.25-32.75	31.00-33.50	31.00-33.00	30.75-32.75	31.00-33.00
1300-1500 lbs.	... 30.75-32.50	30.50-33.25	30.50-32.50	29.75-32.00	30.50-32.75

**Good:**  
700-900 lbs. ... 28.75-31.00 29.75-31.50 28.50-31.00 29.00-31.25 29.00-31.00

900-1100 lbs. ... 28.75-31.25 29.50-31.50 28.50-31.25 29.00-31.50 29.00-31.00

1100-1300 lbs. ... 28.50-31.25 28.50-31.50 28.25-31.25 28.25-31.25 29.00-31.00

1300-1500 lbs. ... 28.50-30.75 28.25-31.00 28.00-30.50 28.25-30.50 29.00-31.00

**Medium:**  
700-1100 lbs. ... 23.50-28.75 24.50-29.50 23.75-28.50 24.75-28.75 24.00-29.00

1100-1300 lbs. ... 23.50-28.50 24.00-29.00 23.50-28.25 24.75-28.50 24.00-29.00

**Common:**  
700-1100 lbs. ... 21.50-23.50 22.00-24.50 21.00-23.50 21.50-24.75 21.00-24.00

**HEIFERS, Choice:**  
600-800 lbs. ... 31.25-32.25 31.00-31.75 30.75-32.00 31.00-32.00 30.00-31.50

800-1000 lbs. ... 31.00-32.00 31.00-32.25 30.75-32.50 30.00-32.00 30.00-31.50

**Good:**  
600-800 lbs. ... 28.75-31.25 29.75-31.00 28.25-30.25 28.75-30.75 29.00-30.00

800-1000 lbs. ... 28.50-31.25 29.50-31.00 28.25-30.75 28.25-30.75 29.00-30.00

**Medium:**  
500-900 lbs. ... 23.00-28.50 24.50-30.00 23.25-28.25 31.00-32.00 23.50-29.00

**Common:**  
500-900 lbs. ... 20.00-23.00 21.00-24.00 20.50-23.25 21.00-24.00 21.00-23.50

**COWS (All Weights):**

**Good:**  
21.50-23.00 21.50-23.00 21.50-23.50 21.50-23.25 20.50-23.00

**Medium:**  
20.00-21.50 20.50-21.50 19.50-21.50 19.75-21.50 19.50-20.50

**Common:**  
18.50-20.00 19.25-20.75 18.75-19.50 18.75-19.75 18.50-19.50

**Cut. & Cut:**  
14.50-18.50 15.00-19.50 14.50-18.75 15.50-18.75 15.00-18.50

**BULLS (Yrly. Excl.) All Weights:**

**Beef, good:**  
22.50-24.25 24.50-26.00 23.00-24.25 21.00-23.25 23.50-24.50

**Sausage, good:**  
22.50-24.25 24.50-26.00 23.50-24.25 23.75-24.50 24.00-25.50

**Sausage, medium:**  
21.50-22.50 24.50-26.25 21.50-23.50 21.75-23.75 22.00-24.00

**Sausage, cut & com.**  
18.00-21.50 20.00-24.50 18.50-21.50 19.00-21.75 18.00-22.00

**VEALERS (All Weights):**

**Good & choice:**  
33.00-38.00 31.00-34.00 29.00-31.00 28.50-31.00 28.00-33.00

**Com. & med.**  
23.00-33.00 24.00-31.00 22.00-29.00 21.50-28.50 21.00-28.00

**Cull, 75 lbs. up**  
19.00-23.00 20.00-24.00 17.00-22.00 18.50-21.50 17.00-21.00

**CALVES (500 Lbs. Down):**

**Good & choice:**  
27.00-31.00 26.00-30.00 27.00-29.00 25.00-29.50 26.00-29.00

**Com. & med.**  
22.00-27.00 20.00-27.00 21.00-27.00 19.00-25.00 20.00-26.00

**Cull**  
17.00-22.00 17.00-20.00 16.00-21.00 18.00-19.00 17.00-20.00

**SLAUGHTER LAMBS & SHEEP:**

**LAMBS:**

**Good & choice:**  
29.25-34.00 28.00-30.00 29.25-29.75 28.75-29.75 27.00-29.50

**Med. & good:**  
26.50-29.00 25.50-29.00 27.00-29.00 27.75-28.75 26.50-28.75

**Common**  
22.50-25.75 21.00-25.00 24.50-26.75 26.50-27.75 21.50-26.25

**YRLG. WETHERS (Shorn):**

**Good & choice:**  
25.00-26.00 .....

**Medium & good:**  
24.00-25.00 .....

**EWES (Wooled, except Chicago):**

**Good & choice:**  
12.50-15.00 14.00-15.50 14.00-14.50 14.50-15.50 14.00-14.75

**Com. & med.**  
11.00-13.00 12.50-13.50 12.00-13.75 13.00-14.50 11.50-13.50

**Good & choice:**  
29.25-30.00 28.00-30.00 29.25-29.75 28.75-29.75 27.00-29.50

\*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelt.

\*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

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## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended October 20 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1600 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B <sup>1</sup> Dressed	LAMBS Gd. Handyweights
Toronto	\$27.00	\$29.35	\$29.10	\$25.50
Montreal	31.35	31.35	28.58	25.10
Winnipeg	24.45	28.50	28.72	25.15
Calgary	25.95	28.82	27.85	23.90
Edmonton	23.55	28.25	27.85	23.00
Lethbridge	26.20	28.60	28.35	21.90
Pr. Albert	24.60	28.50	26.35	25.25
Moose Jaw	23.50	27.80	26.60	23.50
Saskatoon	22.55	26.25	26.35	21.80
Regina	24.65			26.50
Vancouver				

\*Dominion government premiums not included.

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packinghouse brokers

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CINCINNATI 25, OHIO • Phone: Kirby 4000

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending October 21, 1950:

CATTLE	Week ended	Prev. week	Cor.
Chicago	21,654	20,857	19,402
Kansas City	16,093	17,488	20,577
Omaha	23,496	17,807	20,840
E. St. Louis	7,523	7,519	8,791
St. Joseph	8,535	6,838	10,639
Sioux City	10,245	9,960	10,081
Wichita	2,987	3,704	3,345
New York & Jersey City	7,617	7,177	6,211
Oklahoma City	4,757	5,251	10,143
Cincinnati	4,353	4,101	4,856
Denver	7,701	7,802	8,132
St. Paul	14,037	13,695	18,105
Milwaukee	3,695	3,842	3,561

Total 183,263 125,050 145,283

HOGS	Week ended	Prev. week	Cor.
Chicago	38,518	32,160	45,012
Kansas City	13,996	8,101	13,917
Omaha	34,858	27,072	53,555
E. St. Louis	32,582	29,898	29,993
St. Joseph	28,589	15,157	28,107
Sioux City	24,775	15,091	32,210
Wichita	8,382	6,514	6,324
New York & Jersey City	45,041	41,731	43,326
Oklahoma City	11,143	6,633	10,492
Cincinnati	16,165	16,427	18,067
Denver	11,368	9,998	11,203
St. Paul	43,855	33,902	66,241
Milwaukee	8,308	6,864	10,414

Total 317,185 249,460 368,791

SHEEP	Week ended	Prev. week	Cor.
Chicago	7,446	6,655	5,647
Kansas City	9,059	9,448	9,358
Omaha	11,479	12,179	11,250
E. St. Louis	6,747	6,076	8,138
St. Joseph	8,010	10,684	11,383
Sioux City	5,390	5,139	6,580
Wichita	744	1,616	2,785
New York & Jersey City	43,101	42,982	39,816
Oklahoma City	1,840	1,976	3,161
Cincinnati	500	470	717
Denver	15,775	14,131	17,278
St. Paul	973	8,074	16,626
Milwaukee	913	1,211	1,386

Total 111,957 121,541 134,105

\*Cattle and calves.  
†Federally inspected slaughter, including direct.  
‡Stockyards sales for local slaughter.  
§Stockyards receipts for local slaughter, including direct.

## BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on Thursday, October 26:

CATTLE:	
Steers, gd. and ch. ....	\$29.00@32.50
Steers, med. and gd. ....	26.50@28.15
Heifers, high gd. and ch. ....	28.00 only
Heifers, com. and med. ....	21.00@26.00
Cows, gd. ....	22.50@23.00
Cows, com. and med. ....	18.50@22.00
Cows, can. and cut. ....	15.00@18.00
Bulls, gd. ....	24.50@26.00
Bulls, com. and med. ....	20.00@24.00
CALVES:	
Vealers, gd. and ch. ....	\$33.00@36.00
Com. and med. ....	22.00@33.00
Culls ....	15.00@22.00

## LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Thursday, October 26, were:

<b>CATTLE:</b>	
Steers, med. ....	\$27.50 only
Cows, gd. ....	24.50 only
Cows, med. and gd. ....	22.00@24.00
Cows, com. ....	20.00@21.50
Cows, can. and cut. ....	17.00@20.00
Bulls, med. to gd. ....	25.00@27.50
<b>CALVES:</b>	
Vealers, med. to low ch. ....	\$28.00@33.00
Com. and med. ....	22.00@25.50
<b>HOGS:</b>	
Gd. and ch., 190-230. ....	\$22.00@22.25
Sows, med. and gd. ....	17.50@18.25
<b>LAMBS:</b>	
Good. ....	\$28.00 only

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods.

### RECEIPTS

		Cattle	Calves	Hogs	Sheep
Oct. 19	...	2,765	324	17,113	2,113
Oct. 20	...	783	222	12,146	1,151
Oct. 21	...	450	74	3,460	429
Oct. 22	...	17,000	2,300	11,000	2,000
Oct. 24	...	8,528	616	20,805	2,693
Oct. 25	...	11,000	600	11,000	11,000
Oct. 26	...	3,000	400	12,500	1,500

\*Week so far  
Wk. ago. 39,713 3,032 62,109 8,677  
1949 30,713 3,032 62,109 8,677  
1948 30,871 5,670 68,996 13,522  
1948 30,837 4,810 55,911 16,787

\*Including 325 cattle, 3 calves, 19,007 hogs and 1,479 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Oct. 19 ...	1,220	...	1,076	501
Oct. 20 ...	954	26	1,353	497
Oct. 21 ...	35	...	651	...
Oct. 23 ...	4,906	...	...	...
Oct. 24 ...	7,859	42	3,109	830
Oct. 25 ...	4,000	100	1,000	...
Oct. 26 ...	1,200	...	2,000	600

Week so far  
Wk. ago. 13,659 142 5,309 1,530  
1949 14,345 258 6,117 899  
1948 12,659 603 2,659 3,614  
1948 9,691 545 2,825 1,428

### OCTOBER RECEIPTS

Cattle	1950	1949
Cattle	152,080	139,803
Calves	10,221	14,039
Hogs	264,063	270,795
Sheep	43,822	48,485

### OCTOBER SHIPMENTS

Cattle	1950	1949
Cattle	54,432	48,745
Hogs	23,891	22,618
Sheep	6,461	10,593

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, Oct. 26:

Packers' purch.	44,873	35,378
Shippers' purch.	7,069	7,005
Total	51,882	42,383

## CANADIAN KILL

Inspected slaughter in Canada, week ended October 14:

CATTLE		
	Week Ended October 14	Same Week Last Year
Western Canada	10,096	15,450
Eastern Canada	9,261	13,974
Total	19,057	29,424
HOGS		
Western Canada	21,933	27,061
Eastern Canada	61,831	65,925
Total	83,764	92,976
SHEEP		
Western Canada	4,930	8,290
Eastern Canada	12,398	20,033
Total	17,327	28,323

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended October 20:

	Cattle	Calves	Hogs*	Sheep
Salable ...	449	1,287	912	61
Total (Incl. directa)	4,750	3,561	19,396	25,03
Previous week:				
Salable ...	508	1,338	519	1,09
Total (Incl. directa)	4,084	4,494	18,359	21,93

\*Including hogs at 31st street.

\*Including hogs at 31st street.

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending October 19:

Cattle Calves Hogs Sheep				
Los Angeles	6,200	1,175	1,700	225
N. Portland	2,525	375	950	1,070
S. Francisco	850	150	1,525	3,200

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 21, 1950, as reported to The National Provisioner:

### CHICAGO

Armour, 4,590 hogs; Swift, 3,915 hogs; Wilson, 5,470 hogs; Agar, 4,248 hogs; Shippers, 8,121 hogs; Others, 20,296 hogs.  
Total: 21,854 cattle; 1,544 calves; 46,639 hogs; 7,446 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,363	890	3,216	2,145
Cudahy	2,254	419	773	824
Swift	2,932	839	3,192	4,149
Wilson	935	206	2,057	859
Central	904	111	1,000	1,000
Others	3,852	6	4,388	1,092
<b>Total</b>	<b>14,342</b>	<b>2,321</b>	<b>13,006</b>	<b>9,039</b>

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	6,217	5,770	2,313	2,313
Cudahy	3,973	4,398	2,820	2,820
Swift	4,354	6,240	2,436	2,436
Wilson	2,727	3,843	1,000	1,000
Cornhusker	96	96	96	96
Eagle	90	90	90	90
Gr. Omaha	104	104	104	104
Hoffman	66	66	66	66
Rothschild	474	474	474	474
Roth	246	246	246	246
Kingman	1,304	1,304	1,304	1,304
Merchants	45	45	45	45
Midwest	48	48	48	48
Omaha	247	247	247	247
Others	9,517	9,517	9,517	9,517
<b>Total</b>	<b>20,581</b>	<b>29,738</b>	<b>7,508</b>	<b>7,508</b>

### EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,841	1,391	11,782	3,348
Swift	3,950	2,189	12,851	3,314
Hunter	723	683	85	85
Hell	2,429	2,429	2,429	2,429
Krey	2,743	2,743	2,743	2,743
Laclede	845	845	845	845
Shelton	1,249	1,249	1,249	1,249
Others	3,264	450	4,075	840
Shippers	5,458	1,516	12,253	471
<b>Total</b>	<b>16,245</b>	<b>5,456</b>	<b>49,510</b>	<b>8,058</b>

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,157	509	11,608	5,393
Armour	2,389	256	8,458	1,956
Others	4,541	552	4,272	1,930
<b>Total</b>	<b>10,087</b>	<b>1,317</b>	<b>24,338</b>	<b>9,279</b>

Does not include 12 cattle, 8,161 hogs and 661 sheep bought direct.

### ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	3,310	8	7,800	2,107
Cudahy	3,496	34	7,682	1,713
Swift	2,930	6	5,247	1,098
Others	240	240	240	240
Shippers	8,409	29	7,632	1,369
<b>Total</b>	<b>18,385</b>	<b>77</b>	<b>28,361</b>	<b>6,287</b>

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,190	359	2,405	681
Guggenheim	150	150	150	150
Dunn	33	33	33	33
Osterberg	85	85	85	85
Sunflower	19	19	19	19
Pioneer	387	387	387	387
Excel	2,349	2,349	2,349	2,349
Others	1,089	1,089	1,089	1,089
<b>Total</b>	<b>4,204</b>	<b>350</b>	<b>4,140</b>	<b>966</b>

Does not include 693 cattle, 80 calves, 5,322 hogs and 63 sheep bought direct.

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,400	191	771	176
Wilson	1,255	308	652	396
Others	136	1,072	1,072	1,072
<b>Total</b>	<b>2,891</b>	<b>499</b>	<b>2,495</b>	<b>572</b>

Does not include 482 cattle, 885 calves, 8,648 hogs and 1,268 sheep bought direct.

### LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	183	275	275	275
Cudahy	229	242	242	242
Swift	250	58	58	58
Wilson	144	144	144	144
Acme	147	2	2	2
Atlas	420	420	420	420
Clougherty	152	416	416	416
Coast	229	77	77	77
Harnam	57	101	423	423
Luer	65	65	65	65
Union	242	52	52	52
United	887	565	565	565
Others	887	565	565	565
<b>Total</b>	<b>3,114</b>	<b>671</b>	<b>1,543</b>	<b>1,543</b>

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	96	96	96	96
Kahn's	96	96	96	96
Lohrey	96	96	96	96
Meyer	178	74	58	58
Schlaechter	349	14	14	14
Northside	3,983	715	17,453	1,488
<b>Total</b>	<b>4,529</b>	<b>803</b>	<b>18,322</b>	<b>1,889</b>

Does not include 273 cattle and 3 calves bought direct. Market shipments for the week totaled 47 cattle, 60 calves, 2,116 hogs and 1,256 sheep.

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,091	134	3,150	6,049
Swift	1,280	77	2,080	2,240
Cudahy	875	44	2,548	1,908
Wilson	706	182	3,323	748
Others	3,017	182	3,323	748
<b>Total</b>	<b>7,019</b>	<b>437</b>	<b>11,119</b>	<b>10,945</b>

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	4,600	3,177	13,359	8,794
Bartusch	774	774	774	774
Cudahy	1,006	500	1,596	1,596
Rifkin	858	30	30	30
Superior	1,729	1,729	1,729	1,729
Swift	5,090	2,709	30,498	4,342
Others	2,014	3,324	8,137	4,268
<b>Total</b>	<b>16,051</b>	<b>9,830</b>	<b>51,992</b>	<b>14,000</b>

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	623	1,495	968	1,474
Swift	707	1,277	700	1,034
Blue Bonnet	230	16	16	16
City	250	15	239	239
Rosenthal	476	64	64	64
<b>Total</b>	<b>2,286</b>	<b>2,867</b>	<b>2,256</b>	<b>2,508</b>

### TOTAL PACKER PURCHASES

	Week ended	Prev. week	Cor. week
Cattle	141,379	138,775	100,229
Hogs	284,028	216,763	328,082
Sheep	78,577	81,260	96,006

### LIVESTOCK RECEIPTS

Receipts at 20 markets on Friday, October 20, 1950:

	Cattle	Hogs	Sheep
Chicago	1,000	12,000	1,000
Kan. City	800	1,500	1,000
Omaha	1,500	5,500	2,000
St. Louis	1,800	11,000	1,200
St. Joseph	800	4,000	1,000
Sioux City	1,500	5,800	3,000
St. Paul	2,500	12,000	3,000
Indianapolis	600	15,000	1,500
Buffalo	200	300	700
Pittsburgh	400	300	1,500
Cleveland	200	200	100
Milwaukee	300	600	100
Louisville	300	1,200	800
Nashville	300	400	300
Cincinnati	600	4,500	300
Okla. City	500	500	300
Ft. Worth	400	1,500	700
Wichita	700	1,000	1,000
Denver	700	3,500	16,000
Baltimore	500	200	...
<b>Totals</b>	<b>15,000</b>	<b>80,500</b>	<b>33,700</b>

	Week ago	19 week	20 week
Year ago	19,000	103,000	23,000
Wk. so far	330,000	432,000	281,000
Last week	350,000	525,000	243,000
Same week	1949	350,000	525,000
Yr to date	10,055,000	18,292,000	8,028,000
Same period	1949	10,760,000	17,031,000

### CORN BELT DIRECT TRADING

Des Moines, Ia., October 26.  
—Prices at the ten concentration yards and 11 packing plants in Iowa, Minnesota:

Hogs, good to choice:  
160-180 lbs. .... \$14.50@18.25  
180-240 lbs. .... 17.00@18.85  
240-300 lbs. .... 17.75@19.85  
300-360 lbs. .... 17.50@18.60  
Sows:  
270-300 lbs. .... \$17.25@18.25  
400-530 lbs. .... 14.50@17.25

### Corn Belt hog receipts:

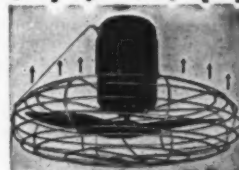
	This week	Same day	last wk.	estimated	actual
Oct. 20	55,000	49,000	44,500	44,500	44,500
Oct. 21	43,000	68,000	68,000	68,000	68,000
Oct. 22	53,000	56,000	67,000	67,000	67,000
Oct. 23	45,000	48,000	48,000	48,000	48,000

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## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses		BEEF CURED:	
Week ending Oct. 21, 1950	11,478	Week ending Oct. 21, 1950	10,569
Week previous	1,894	Week previous	8,353
Same week year ago	805	Same week year ago	20,060
COW:		PORK CURED AND SMOKED:	
Week ending Oct. 21, 1950	1,894	Week ending Oct. 21, 1950	563,311
Week previous	1,890	Week previous	667,730
Same week year ago	1,960	Same week year ago	706,066
BULL:		LARD AND PORK FATS:	
Week ending Oct. 21, 1950	805	Week ending Oct. 21, 1950	143,210
Week previous	795	Week previous	87,752
Same week year ago	733	Same week year ago	326,243
VEAL:		LOCAL SLAUGHTER	
Week ending Oct. 21, 1950	14,806	CATTLE:	
Week previous	18,987	Week ending Oct. 21, 1950	7,617
Same week year ago	8,251	Week previous	7,177
LAMB:		Same week year ago	6,211
Week ending Oct. 21, 1950	40,054	CALVES:	
Week previous	37,482	Week ending Oct. 21, 1950	8,889
Same week year ago	37,330	Week previous	10,218
MUTTON:		Same week year ago	9,626
Week ending Oct. 21, 1950	1,193	HOGS:	
Week previous	2,942	Week ending Oct. 21, 1950	45,041
Same week year ago	2,158	Week previous	41,731
HOG AND PIG:		Same week year ago	43,326
Week ending Oct. 21, 1950	19,557	SHEEP:	
Week previous	18,987	Week ending Oct. 21, 1950	43,101
Same week year ago	14,547	Week previous	42,982
PORK CUTS:		Same week year ago	39,816
Week ending Oct. 21, 1950	1,442,830	COUNTRY DRESSED MEATS	
Week previous	1,505,413	VEAL:	
Same week year ago	1,956,623	Week ending Oct. 21, 1950	5,763
BEEF CUTS:		Week previous	7,046
Week ending Oct. 21, 1950	109,183	Same week year ago	5,364
Week previous	134,950	HOGS:	
Same week year ago	122,082	Week ending Oct. 21, 1950	10
VEAL AND CALF CUTS:		Week previous	1
Week ending Oct. 21, 1950	7,217	Same week year ago	1
Week previous	8,420	LAMB AND MUTTON:	
Same week year ago	1,395	Week ending Oct. 21, 1950	274
LAMB AND MUTTON CUTS:		Week previous	183
Week ending Oct. 21, 1950	5,669	Same week year ago	159
Week previous	5,611		
Same week year ago	2,173		

## WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended October 21 was reported by the USDA as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City...	7,617	8,689	45,041	43,101
Baltimore, Philadelphia	6,325	1,221	25,586	1,010
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis...	12,287	2,356	60,159	7,523
Chicago Area	25,591	5,728	89,662	12,373
St. Paul-Wisc. Group <sup>1</sup>	25,190	23,989	114,680	14,058
St. Louis Area <sup>2</sup>	13,523	7,982	79,238	11,278
St. Louis City	9,822	180	27,569	6,640
Omaha	23,357	545	58,105	17,600
Kansas City	15,830	3,991	41,373	11,587
Iowa and So. Minn. <sup>3</sup>	19,395	4,112	223,610	32,319
SOUTHEAST <sup>4</sup>				
	5,603	4,416	21,659	...
SOUTH CENTRAL WEST <sup>5</sup>				
	10,736	8,138	50,187	16,345
ROCKY MOUNTAIN <sup>6</sup>				
	9,108	714	12,186	15,946
PACIFIC <sup>7</sup>				
	16,286	2,498	28,967	26,520
Grand Total	206,790	74,559	882,222	216,000
Total week ago	204,505	76,958	780,867	219,447
Total same week 1949	208,038	91,204	938,499	235,462

<sup>1</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. <sup>2</sup>Includes St. Louis National Stockyards, St. Louis, Ill., and St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. <sup>6</sup>Includes Denver, Colo., Ogden and Salt Lake City, Utah. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during September 1950—Cattle, 77.1; calves, 66.0; hogs, 73.9; sheep and lambs, 65.3.

## SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended October 20:

	Cattle	Calves	Hogs
Week ended October 20	1,781	1,480	14,131
Week previous	2,005	1,009	11,007
Cor. week last year	1,740	1,710	9,900

## CLASSIFIED ADVERTISING

### POSITION WANTED

#### UNUSUAL OPPORTUNITY WEST COAST PACKERS

Executive available with national experience and "KNOW-HOW." Would like to associate with a firm as assistant to owner, or manager. Authority on all major operations and procedures to operate with profit from live stock to the consumer.

W-365, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### CATTLE BUYER or MEDIUM SIZE BEEF KILLING PLANT MANAGER

25 years' experience as a cattle buyer, and 16 years' as a beef killing plant manager, in an operation of 700 to 1000 cattle per week, handling all operations, including buying and selling. Now employed in similar operation. Best of references. Well acquainted in this kind of an operation throughout the corn belt. Age 43, family man. W-366, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SUPERINTENDENT:** Employed, but have good reasons for wanting to make change. Complete general packing plant experience, pork, beef, calves and sheep, canning, sausage, curing, rendering, casings, labor relations etc. Have practical experience and ability to handle large, medium or small plant. W-350, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**DRAFT EXEMPT** young man desires position with independent packer who can afford to place me in each department to learn his operations thoroughly, before assuming greater responsibilities. Eleven years' experience as worker, foreman, superintendent. Willing to sign contract, go anywhere but prefer south or east. W-367, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Illinois.

**SALES MANAGER:** 20 years' experience entire sales operation, including merchandising, promotion, production, purchasing, aggressive producer, willing to relocate for right opportunity. W-361, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### POSITION WANTED

#### SAUSAGE MAKER OR FOREMAN

Want to leave turmoil of large cities and do expert job for smaller, up-to-date factory. Expert in sausage production, lifetime experience, over 60 but capable of meeting any work schedule. Excellent references. Otto J. Martin, 35 West 74th St., Chicago 21, Ill. Phone AHerdeen 4-2285.

**CASING MAN:** Will accept position with reputable company. Qualified to inspect, manage, sell, produce and supervise. Willing to go anywhere. For complete information write to W-368, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SALES MANAGER:** 20 years' experience, full line, plenty Know-How on production and sales. Good outlets in east for pork products, beef and dressed hogs. W-369, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**BEEF SUPERINTENDENT:** 23 years' experience buying, production, sales, all beef operations, local sales, chain stores and shipping. W-370, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**ACCOUNTANT:** 22 years' packinghouse experience, costs, reports, taxes, payroll. Age 45, college education. W-371, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SAUSAGE SUPERINTENDENT** available. Have operated large departments. Can handle personnel. Sales conscious. W-372, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Illinois.

### HELP WANTED

**FOREMEN:** Hog killing and cutting — curing — canning — casing and maintenance needed in medium sized plant in Ohio river town. Only thoroughly qualified men need apply. Give experience, previous employment and salary desired in first letter. All replies strictly confidential. W-373, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### HELP WANTED

**CHIEF ENGINEER:** Wanted by meat packing house to take charge of operation and maintenance of power plant and industrial equipment, and of buildings. Must have a Chief's license in Chicago. A thorough knowledge of boiler operation and refrigeration absolutely necessary. Applicant should furnish vital statistics, outline of education and experience, and salary expected. Box W-374, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### REFRIGERATION ENGINEER

For eastern packer. Must also know construction, be able to make his own blueprints and be able to make his own plant repairs. Write stating packing house experience, availability and salary expectation. W-373, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

**SPICE AND SEASONING SALESMAN** wanted. We will practically put you in business for yourself by allowing you liberal share of profits on your sales. No money needed. Real opportunity for experienced sales producer. Box W-374, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

**EXPERIENCED WORKING FOREMAN:** Sausage kitchen. Must have thorough knowledge of curing and smoking. Good opportunity for right person. Give full particulars, salary, experience, etc. Write to P.O. Box 4516, Jacksonville, Florida.

**WORKING SAUSAGE FOREMAN:** Wanted to take charge of brand new sausage kitchen, all brand new equipment. Plant located in large west Texas town. Salary and commission. Write giving age, experience, and references to Box W-376, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**OFFICE MANAGER WANTED:** Capable of taking charge of all office routine for modern aggressive packer. Good future. State experience, age, references. Write to John Wenzel Company, Wheeling, West Virginia.

**SALESMAN WANTED:** Well known seasoning company has opening to cover Michigan, Pennsylvania and Ohio. Liberal commission. W-377, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SALESMAN** wanted to sell complete line sausage casings and seasonings. W-349, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.



# CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number

Undisplayed: set solid. Minimum 20 words \$4.00; additional words 25c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Count address or box number as

8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$2.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

## EQUIPMENT FOR SALE

### JACKETED KETTLES

10—Stainless 60, 75, and 80 gal. Kettles for immediate delivery (Larger sizes new, few weeks delivery).

20—Aluminum 30 gal. up to 1200 gal. Kettles. 3—Deep seamless 550 and 600 gal. Kettles. 1—Steel 2000 gal. Open top, agitated Kettle.

### OTHER SELECTED ITEMS

1—Anco Continuous Screw Cracking Press  
2—5'x9' Anco Cookers; 1—Anco 4'x9' Lard Roll  
1—Anco 2361 Grease Pump, motor driven  
75—Rectangular Aluminum Storage tanks, 800, 650, and 200 gals.  
1—Self-Adjusting Carton Gluer-Sealer and Compression unit.  
Used and rebuilt Anderson Expellers, all sizes

Send us your inquiries

WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.  
14-19 Park Row New York 7, N. Y.  
Phone: Barclay 7-0600

## FOR SALE

4—5x10 Albright Nell Rendering Cookers. All accessories, ready to run, insurance company tested and approved.

1—1,130 Ton Southwark Press  
1—Hasher-Washer  
Storage and settling tanks  
Pumps

PRICED TO MOVE

GOOD EATIN' DOG FOOD CO.  
444-46-48 Fairmount Ave.  
Philadelphia 23, Pa.  
Phone LOmbard 3-4356

## ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Plittcock and Associates, Glen Riddle, Pennsylvania.

CALVERT BACON DERINDER: Will sell cheap. Communicate with Charles Iscovits, 551 Communipaw Ave., Jersey City 4, N. J. Phone Bergen 3-7253.

## PLANT FOR SALE

### IN FLORIDA

Packing house in center of state's best livestock area, both cattle and hogs. On rim of the rich citrus belt and less than 100 miles from large industrial cities. Killing capacity 1000 hogs and 100 cattle per week. Complete sausage kitchen. Flexible overhead makes it possible to operate profitably at half capacity if desirable. Will sacrifice due to ill health on any reasonable terms. FR-336, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## • PACKINGHOUSE EQUIPMENT

## • SAUSAGE MACHINERY

## • ICE MACHINES

For dependable used machinery and equipment... and reliable service:

Write, Wire or Phone

**AARON EQUIPMENT CO.**

1347 So. Ashland Avenue  
CHICAGO 8, ILL. • CH 3-5300

## PLANTS FOR SALE

### WHOLESALE MEATS

### and

### FROZEN FOOD PLANT

Modern building 2 years old. Freezer capacity, one million pounds, 3 large beef and provision coolers. Facilities for processing and manufacturing. 30 miles from New York city, 80 miles from Philadelphia. Sacrifice due to illness. FR-358, THE NATIONAL PROVISIONER, 11 East 44th Street, New York 17, N.Y.

## BUSINESS OPPORTUNITIES

FOR SALE: 100 to 500 live hogs per week. FR-539, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### CALF HEADS WANTED

Will contract entire output of federally inspected plants. Rolo Meats, 183 E. Greene Place, Brooklyn 17, N. Y. Telephone ULster 7-9288.

WANTED: For the state of Georgia, or part thereof, a reliable canned meat account on a brokerage basis. Americus Brokerage Co., P.O. Box 642, Americus, Georgia.

### DRESSED HOGS

WE SHIP DRESSED HOGS IN OUR OWN REFRIGERATED TRUCKS — ALL POINTS EAST—Call Mr. Lee, Sales Manager, for details.

### THE SUCHER PACKING CO.

400 NORTH WESTERN AVE. DAYTON, OHIO  
Phone Melrose 3531

## DRESSED HOG SHIPPERS WANTED

If you can ship 2 to 4 cars or trailers of dressed hogs to New York city weekly, please contact

### MR. GEORGE LAZARUS

Phone New York MAIN 2-1008-9  
or write

### MR. GEORGE LAZARUS

1 Hanson Place Brooklyn, N. Y.

### HORSE MEAT

### BONELESS

### FRESH or FROZEN

QUARTERS or MEAT and BONE IN CHUNKS

### D-K PRODUCTS CO.

2007 West 18th Place Chicago 8, Ill.  
Telephone Chesapeake 1533

## Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

## M & M Publishing Co.

P. O. Box 0600 Los Angeles 22, Calif.

## HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

**SAMI S. SVENDSEN**

407 SO. DEARBORN ST., CHICAGO 5, ILL.

## BARLIANT'S WEEKLY SPECIALS

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points.

## Sausage & Smokehouse Equipment

- 2721—SAUSAGE LAYOUT: Inc. 227 Buffalo Silent Cutter with motor, 260 Buffalo self-contained Sausage Stuffer Combination, 22 Buffalo Meat Mixer, equipment little used, complete layout .....\$1685.00  
2076—SILENT CUTTER: Buffalo 43-B, direct connected to 30 HP. motor.... 600.00  
2067—SAUSAGE STUFFER: 4005 cap. Anco., 2 stuffing cocks reconditioned, guaranteed ..... 675.00  
2070—SAUSAGE STUFFER: Randall 5005 cap. .... 475.00  
2047—SAUSAGE STUFFER: Hand operated, 525 cap. .... 180.00  
2080—SAUSAGE STUFFER: 22 Union 505 cap., upright, hand operated .....Bids requested  
2040—SAUSAGE MIXER: Globe, 7505 cap., steam jacketed, with automatic tilting device & motor, excellent condition .....\$ 875.00  
2080—GRINDER: Cleveland 7B Type K, direct drive, 25 HP. .... 500.00  
2070—GRINDER: Boss #161, 15 HP., extra cylinder, new head, 24 plates ..... 785.00  
1480—SAUSAGE COOKING TANK: 8' lg. x 45" wd. x 20" deep ..... 100.00  
1106—LOAF PANS: Aluminum Wearover, 65, with sliding lids, like new, ea. 1.30  
1752—HOG LOAF MOLDS: Stainless steel 25-8. .... 3.25  
2035—HAM PRESS: Globe ..... 95.00  
2045—HAM TYER: Griffith, stainless steel table top, like new ..... 450.00  
2067—BACON CURING BOXES WITH LIDS: (10) cap. 6005, fair condition ea. .... 10.00  
2040—SLICER: U.S. #150-B complete with shingling conveyor, reconditioned, guaranteed ..... 675.00

## Kill Floor & Rendering

- 2010—COMPLETE RENDERING UNIT: Late style, used less than 5 yrs. Consists of Anco. 4x10 Cooker, Anco. 4x7 Cooker, (1) Vacuum Pump 5" x10", (1) Vacuum Pump 4" x5" x8", 300 Ton Anco. Hydraulic Press, Pump 8x12, (2) Cracking Pans, motors, starters, etc. ....less than 50% list price  
2082—HYDRAULIC PRESS: Anco. 600 Ton, latest style, Chevron packing, complete with pump, guaranteed excellent cond. ....\$3750.00  
2063—HYDRAULIC PRESS: Anco. 300 Ton, new ram, excellent cond. .... 2850.00  
2198—LE TRAIL WASHES: (NEW) Globe #303, size 30"x16", with motor & starter ..... 1425.00  
2043—BLOW TANK: Duppa for 3x9 Cooker ..... 700.00  
2040—CALF & SHEEP HOIST: Vertical, 12", Globe, 2 HP. gearhead motor .....Bids requested  
2077—HOG CARING UNIT: Anco. #305, little used, excellent cond. ....\$1850.00  
2075—BEEF SPLITTING SAW: Enterpriser, 3/4 HP. .... 400.00  
2044—SAW: Regal, 1 HP. (NEW) star less table, 14" wheel, depth of throat 12" ..... 400.00  
2059—BONE SAW: Globe, 2 HP. .... 350.00  
8531—HOG DEHAIRER: Boss 10X, #44 grate type, 15 HP. with automatic starter, on foundation ..... 900.00  
2457—TRIPE WASHER: Anco. #42, 36" lg. with 1 1/4" perforation, 2 HP. gearhead motor, excellent cond. .... 795.00  
2236—BEEF WASHER: (NEW) High Pressure, Globe Cat. #10902, less motor ..... 825.00


## Miscellaneous

- 2081—VILTER PAK ICER: 1 Ton cap. complete with 3/4 ton storage bin & 3 HP. air-cooled Brunner Compressor (New—in original crate) delivered anywhere in U.S. ....\$1900.00  
1644—CONDENSER: Niagara Aeropass, 18 Ton cap. (New—never installed) ..... 2300.00

## BARLIANT & CO.

1401 W. Pershing Rd. (39th St.)  
U. S. Yards, Chicago 9, Ill.  
FRontier 4-6900

DISPLAY ROOMS and OFFICES  
New, Used & Rebuilt Equipment  
Liquidators and Appraisers



**HYGRADE'S**  
BEEF • VEAL • LAMB  
PORK

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ALL-BEEF  
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ORIGINAL  
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**HYGRADE'S**  
HONEY BRAND  
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**HYGRADE'S**  
CORNED BEEF  
AND TONGUE

**HYGRADE**  
in name...  
high grade in fact!

...also a complete line  
of Hygrade's Frozen Meats,  
Pre-Cooked Frozen Foods  
and Canned Meats

**HYGRADE FOOD PRODUCTS CORP.**  
EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16



**MR. HAM GOES TO TOWN  
FOR  
MORRELL PRIDE MEATS**

**PORK • BEEF • LAMB • VEAL**  
**HAMS • BACON • SAUSAGE**  
**LARD • CANNED MEATS**  
**SHEEP, HOG & BEEF CASINGS**

**JOHN MORRELL & Co.**

Established in England in 1827 • • In America since 1865

Packing Plants:

Ottumwa, Iowa • Sioux Falls, S. D. • Topeka, Kansas

# ADVERTISERS

in this issue of THE NATIONAL PROVISIONER



The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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## THE FOWLER CASING CO. LTD.

For 30 Years the Largest Independent Distributors of  
**QUALITY AMERICAN HOG CASINGS**

In Great Britain

8 MIDDLE ST., WEST SMITHFIELD, LONDON E. C. 1, ENGLAND  
(Cables: Effseaco, London)

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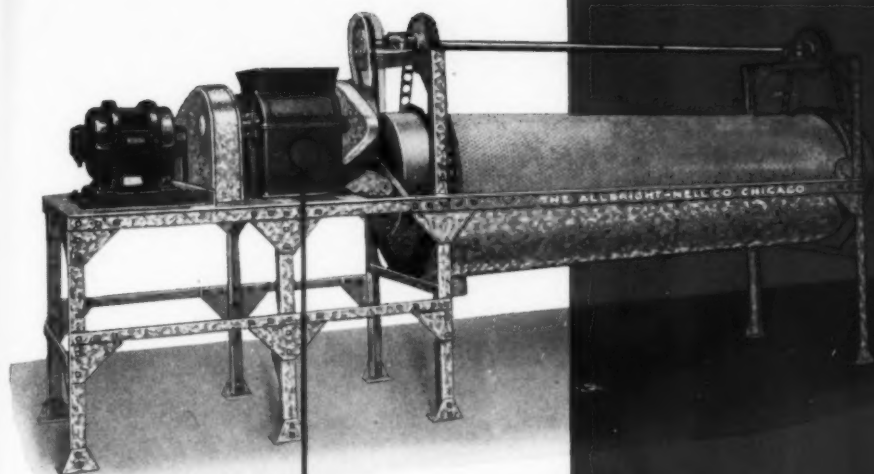
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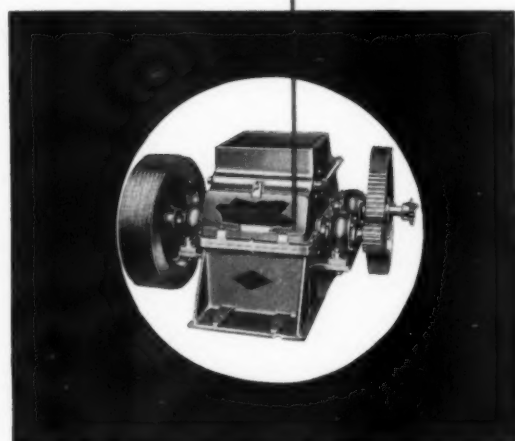
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1950



IMPROVE GREASE COLOR

WITH **ANCO** CUTTERS and WASHERS



The well known ANCO Saw Tooth Type Peck and Entrail Cutters, made in three sizes, ingeniously shred the offal sufficiently without hashing the detrimental foreign substances into the fat.

WITH LOWER PRICES FOR GREASE PREVAILING,  
IT IS IMPERATIVE THAT GREASE OF THE BEST  
COLOR BE PRODUCED TO OBTAIN TOP PRICES

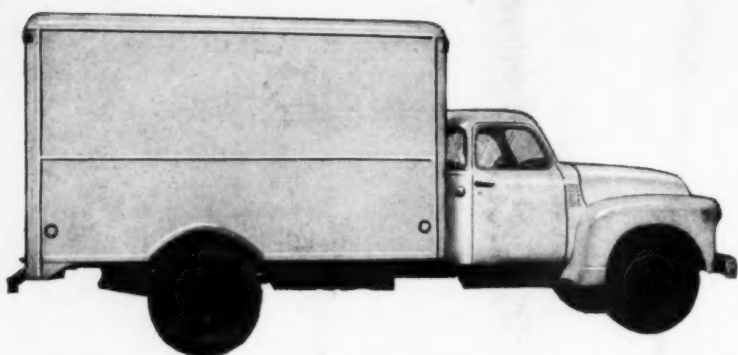
It is a well known fact that quality grease cannot be made from dirty fats; also that grease which is produced from improperly hashed and washed inedible offal is invariably green and off-color and will not bring top market prices. It is the green chlorophyll in the contents of the entrails that is certain to discolor grease if it is not properly removed.

By using the ANCO Cutter and Washer Unit, Pecks and Entrails will be properly hashed and washed so that the chlorophyll and dirt are completely removed.

Write for further information.

**THE ALLBRIGHT-NELL CO.**

5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS



• **STURDY**

• **Compact**

• **Economical**

• **Well Balanced**

• **Soundly Insulated**

• **Maximum Utility**

• **Job Engineered**

• **Low Per-Year Cost**



**... That's A Hackney Body!**

You get all of these features in a Scientifically engineered Hackney insulated or refrigerated body. They assure safe distribution of your meat over any route. There's a model for *your* needs . . . in a style to suit *your* taste. They're all-steel, electrically welded on jigs, for extra strength. Each body is carefully tested under simulated operating conditions. Get all the facts and the reasonable prices. Just drop us a line. You'll be glad you did.



**Hackney Bros. Body Co.**

Wilson, N. C.

Phone 2141



